



Notices Standard
09/2017

VOLNAY
VOUGEOT



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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.

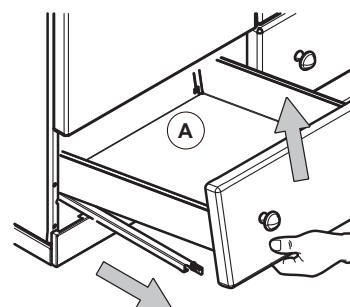
- Unpack and check the appliance for damage upon receipt. In case of damage, mark the delivery note accordingly, and within 48 hours notify the carrier in writing by registered mail with acknowledgement of receipt.
- To release the appliance from the pallet, use a 10 mm Allen key to remove the screws 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.

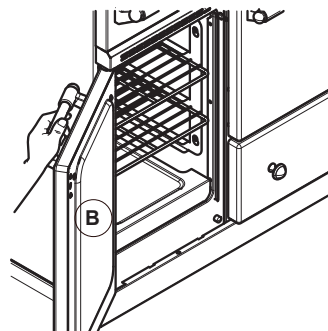
To be able to move the appliance and to adjust its height :

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

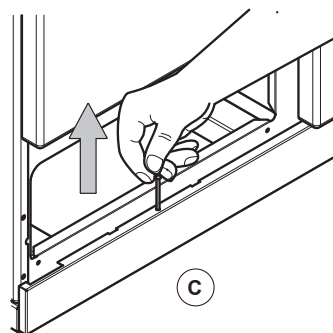


INSTALLATION / POSITIONING

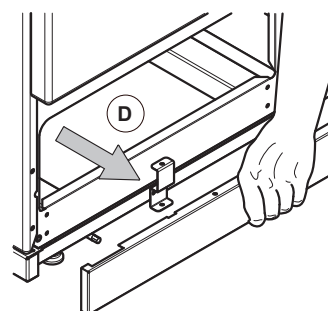
- Ⓑ (On certain Models) Open the side door if necessary.



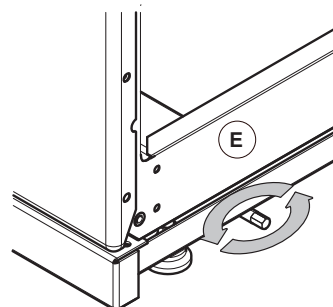
- Ⓒ Pull out the pins from the top edge of the plinth.



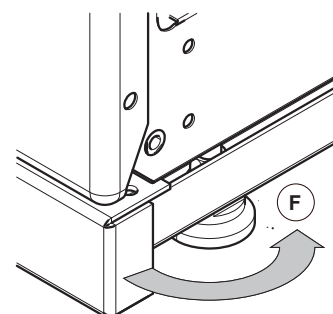
- Ⓓ Remove the plinth.



- Ⓔ 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 :

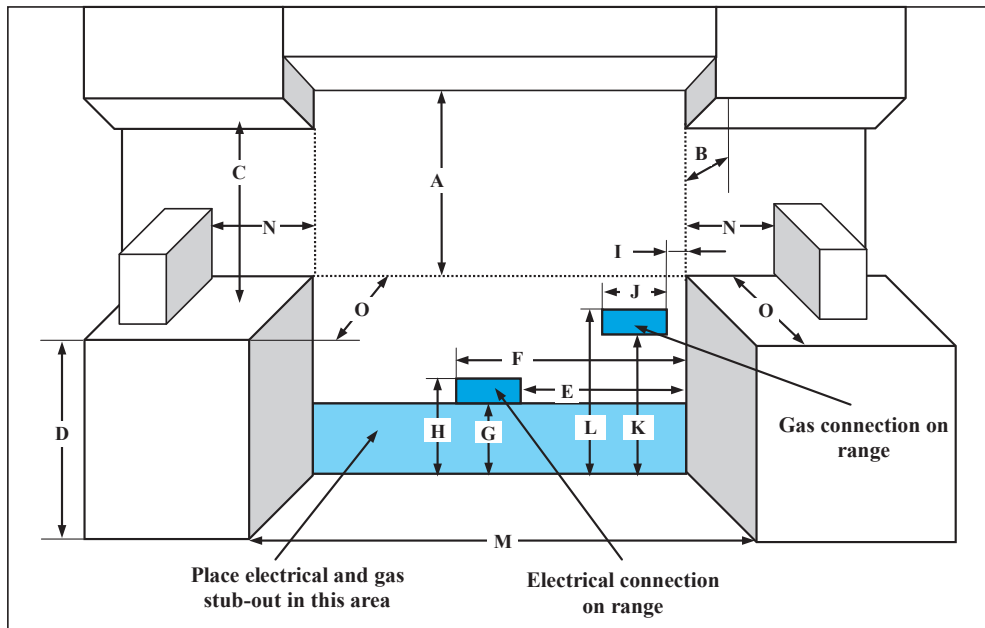
- 0" (0 mm) from rear.
- 0" (0 mm) from sides below 36" (914 mm) height.
- 2" (51 mm) from sides above 36" (914 mm) height.
- Cabinets 13" (330 mm) deep may be installed above the range at least 30" above the plane of the cooking surface.
- Use range only with factory supplied legs.

CABINET PREPARATION



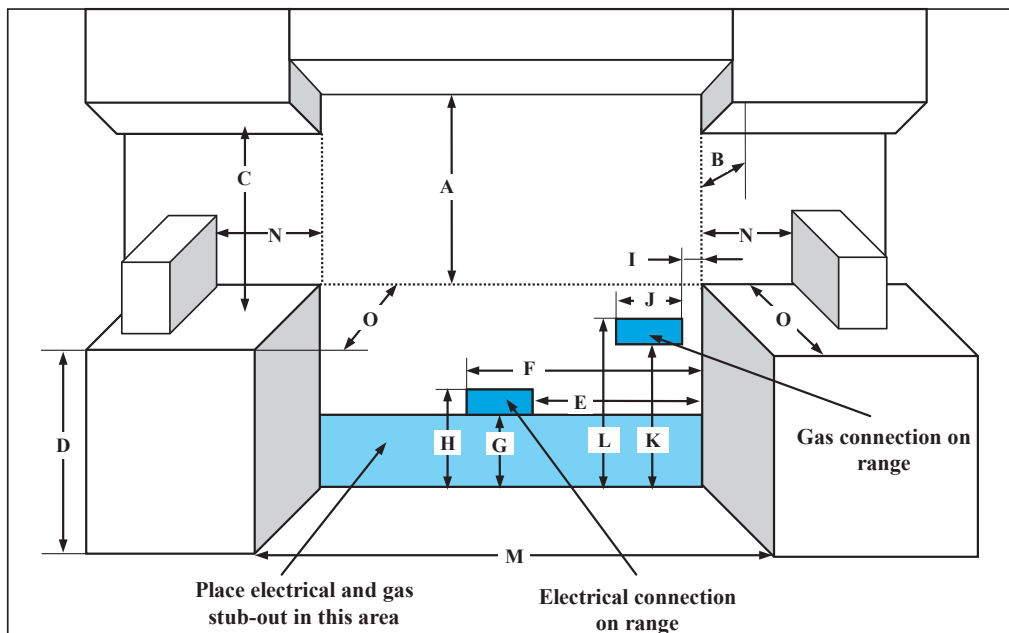
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VOUGEOT



	A	B	C		E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457		390	530	175	315	30	80	765	865	1005	51	660
"	30-36	13	18		15 ^{3/8}	20 ^{7/8}	6 ^{7/8}	12 ^{7/16}	1 ^{3/16}	3 ^{1/8}	30 ^{1/8}	34 ^{1/16}	39 ^{9/16}	2	26

VOLNAY



	A	B	C		E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457		390	530	175	315	30	80	765	865	1005	51	660
"	36	13	18		15 ^{3/8}	20 ^{7/8}	6 ^{7/8}	12 ^{7/16}	1 ^{3/16}	3 ^{1/8}	30 ^{1/8}	34 ^{1/16}	39 ^{9/16}	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:

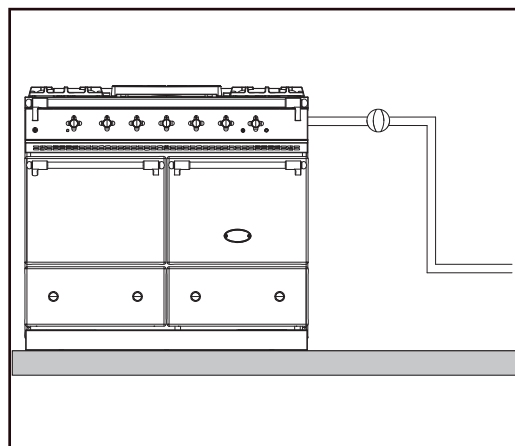
- The electrical ignition for the burners works if the appliance is connected to the electrical power supply. Check that the electrical connection has been or can be made (refer to Section "Electrical power connection").

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.

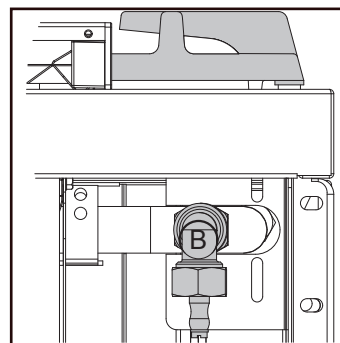
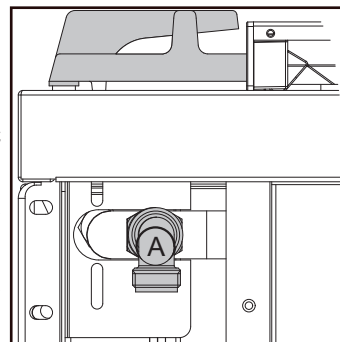


Table 2		
Country	Gas	Pressure (Pn)
CANADA	Natural gas	6" WC
CANADA	L.P. propane	10" WC

- **Check the pressure regulator:**

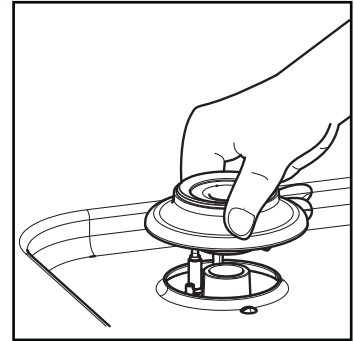
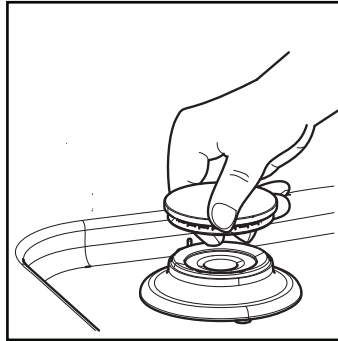
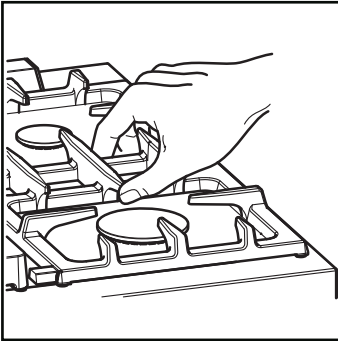
- The pressure regulator is located in the right rear corner under the hob, to gain access to the pressure regulator, lift the table.
- Follow the procedure on the next page to lift the table.

GAS CONNECTION

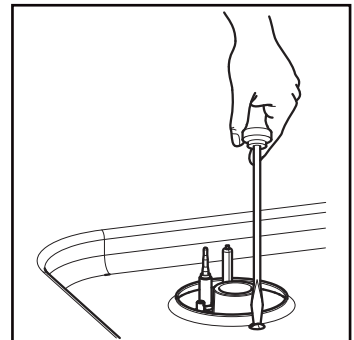


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- ① Remove the pan stands and the solid top (for “Tradition” appliances); then remove the caps and bodies of the burners.



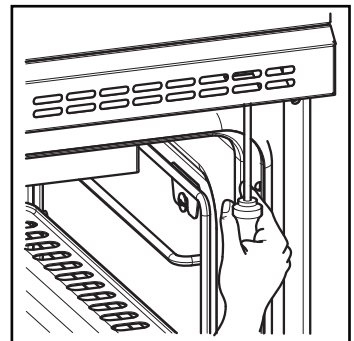
- ② Remove the fixing screws located under the burner bodies.



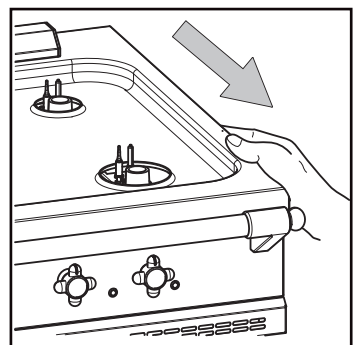
- ③ Two threaded spigots located under the air vent strip at either end hold the stainless steel table fixed to the control panel.

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.

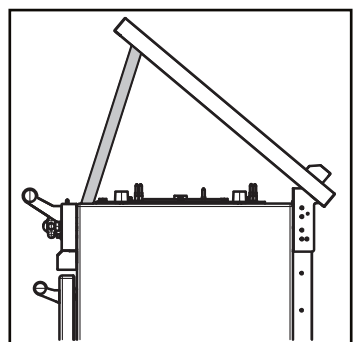


- ④ Pull the table slightly outward.



- ⑤ Lift the table.

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



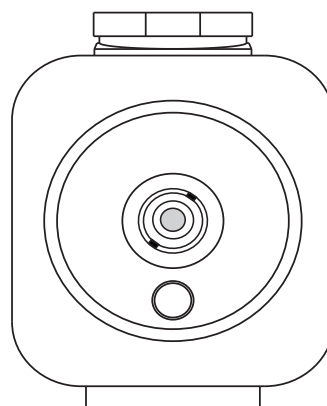
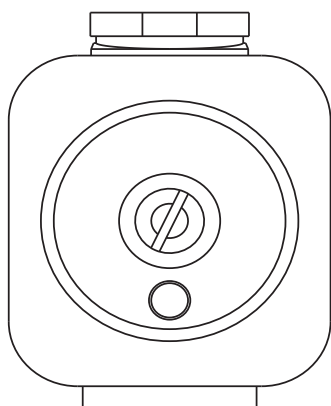
- ⑥ To close the table, follow the procedure described above in the reverse order.

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**").

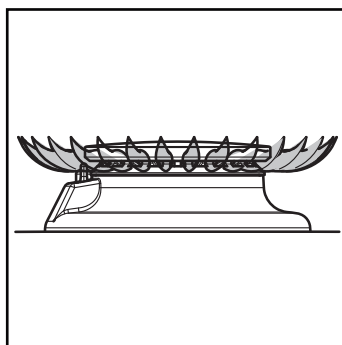
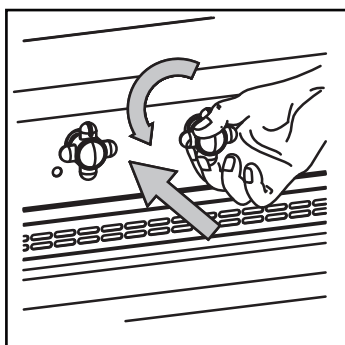
WARNING:

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.



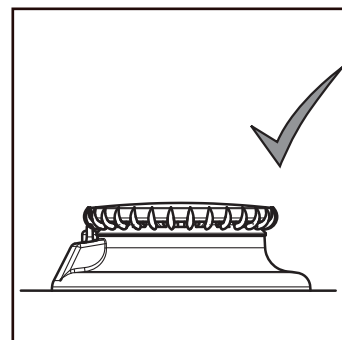
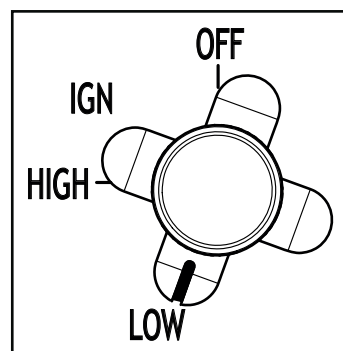
- ② Turn the control knob anticlockwise whilst keeping it pushed; set it to the "low flame" setting (LOW) .

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.

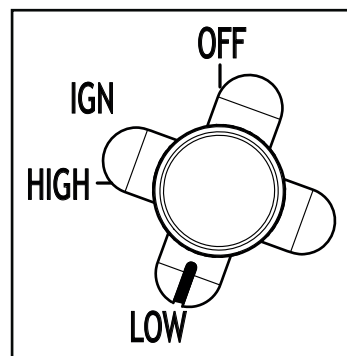


ADJUSTMENT OF THE HOB BURNERS

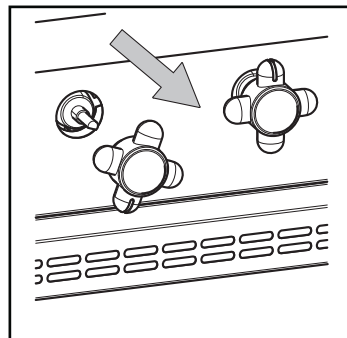
ADJUSTMENT OF THE FLOW RATE:

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.

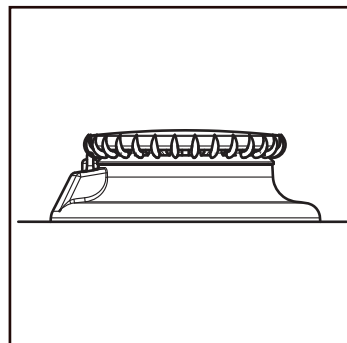
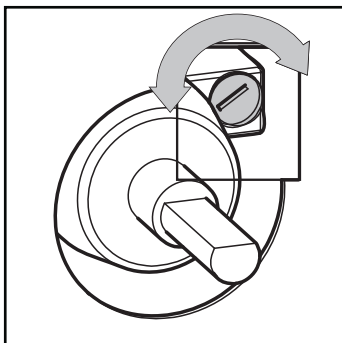
- ① With the burner on, set the control knob LOW setting.



- 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.

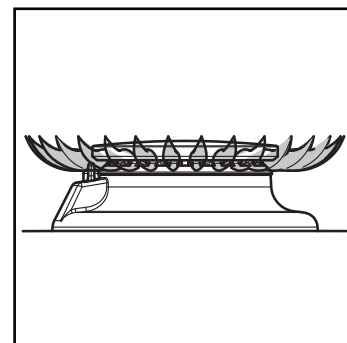


- ④ Replace the control knob and turn it to HIGH setting.

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

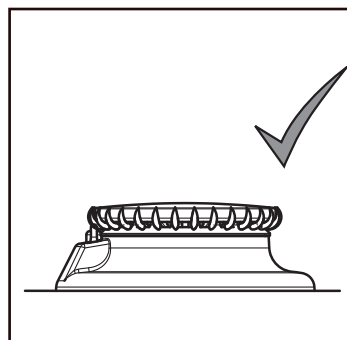
When doing this, the flame must remain burning.

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.

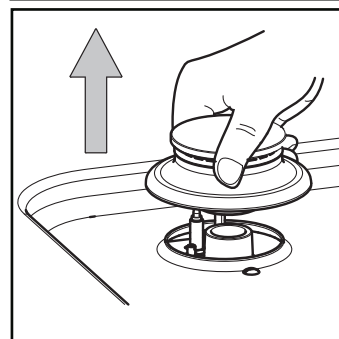
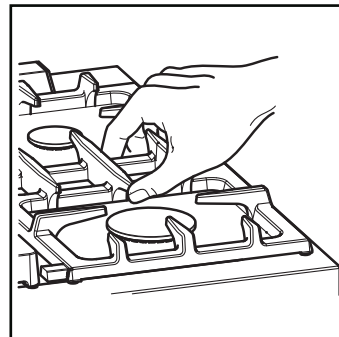
A soft flame with yellow tips is the result of lack of air.

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.

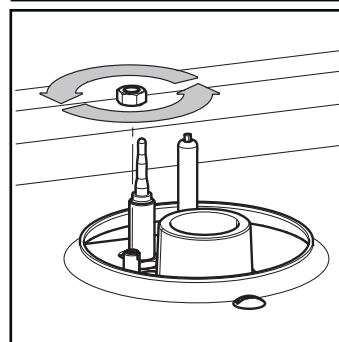
To avoid all risks of burns, ensure that all components likely to be handled manually (pan stands, burner caps...) and other elements in the working area are not hot.

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



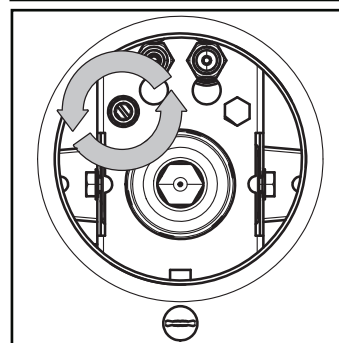
- ② Through the hole in the table, remove the locknut from the adjusting spigot of the air ring using a 7 mm - 0^{9/32}" spanner 7.

- ▶ 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.

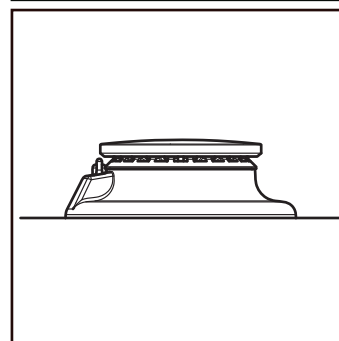
- ④ Once the adjustment completed, replace the burner body and cap and run a new test.



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.

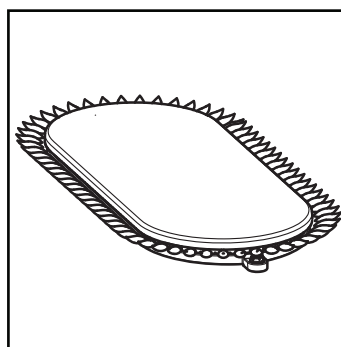
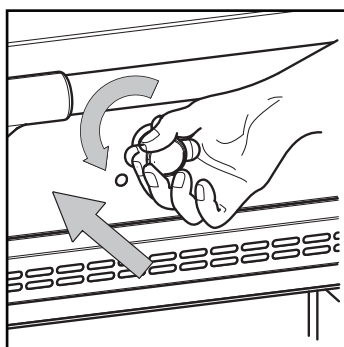
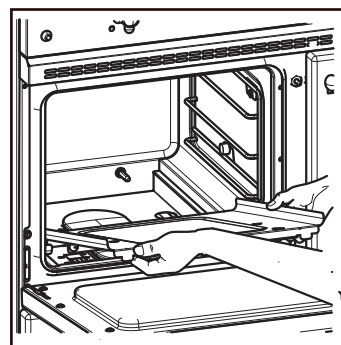
This adjustment is essential when changing the gas supply after having changed injectors (refer to Section "Change of gas").

WARNING:

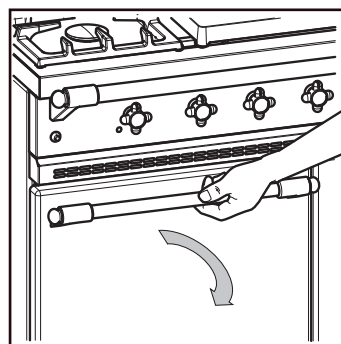
The adjustment of burners must be carried out by a qualified technician.

OPERATION:

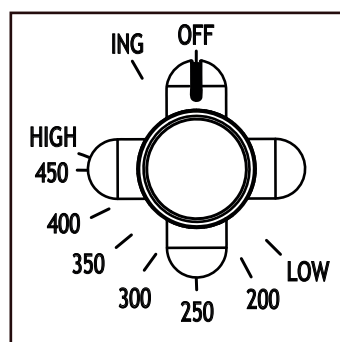
- ① Open the oven door.
- ② Remove the bottom panel.
- ③ Push-in the control knob and turn it anticlockwise. You will hear the clicking of the ignitor. Once the burner is lit, hold the control knob pushed-in for 5 seconds to allow for the engagement of the thermocouple, release the control knob.



- ④ Close the oven door.



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

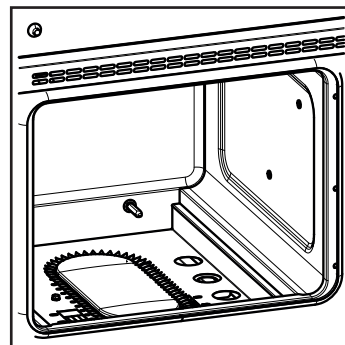
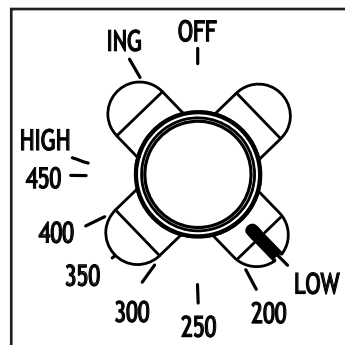


ADJUSTMENT OF THE GAS OVEN BURNER

- 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.

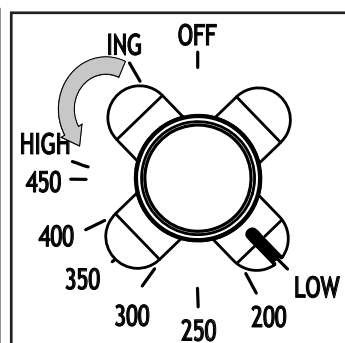
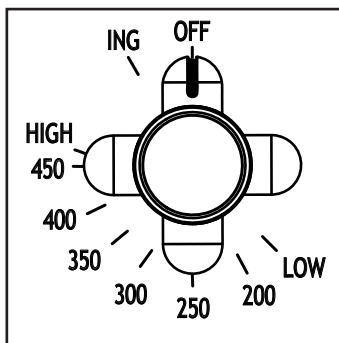
- ▶ If in the low flame setting, the flame is too weak and the burner goes off after the release of the control knob, then the gas delivery rate to the burner needs to be increased.
- ▶ If in the low flame setting, the flame is too strong, then the gas delivery rate to the burner needs to be reduced (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.

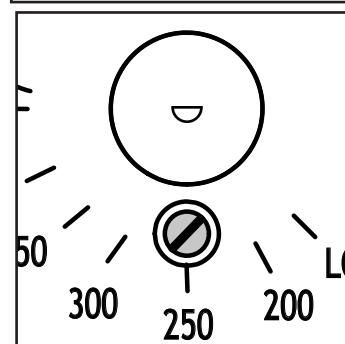
- ① Once the burner is on, leave the oven to warm up in setting 10 for 15 minutes.
Turn the control knob to the setting 1.
- ② Open the oven door to check visually the height of the flame.



- 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



UL 09-2017

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.

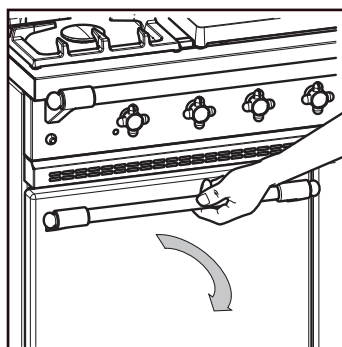
A soft flame with yellow tips is the result of lack of air.

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

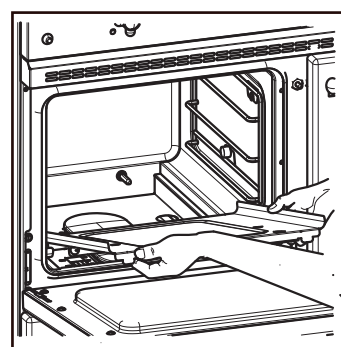
CAUTION: The adjustment of the air ring is done with the burner off.

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.

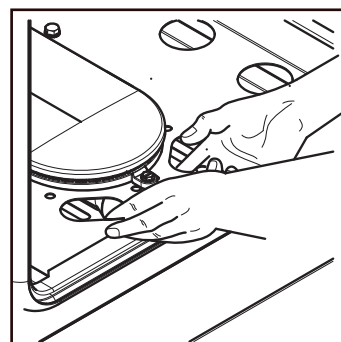


③ Gain access to the air ring through the two holes located in front of the burner.

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.



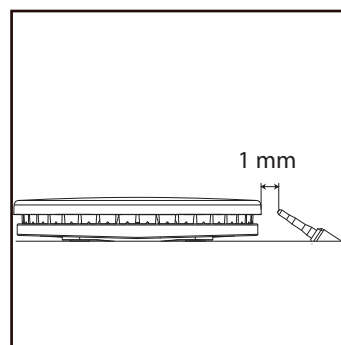
ADJUSTMENT OF THE FLAME SAFETY THERMOCOUPLE:

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



UL 09-2017

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.

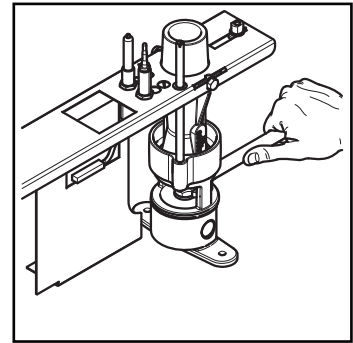
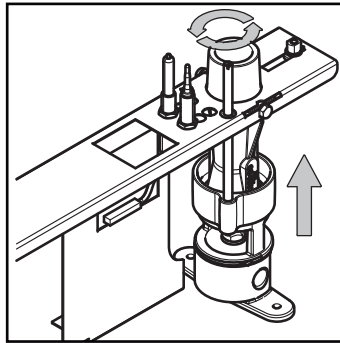
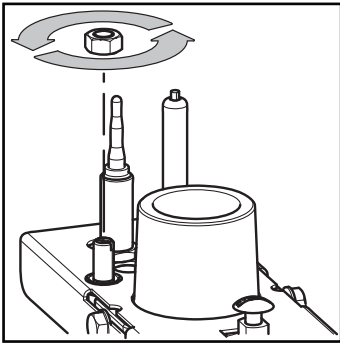
The diameter of the injectors are suitable for the power of the burners and the gas supply (refer to Table 6 in the annex).

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.



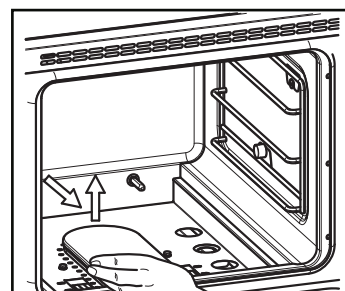
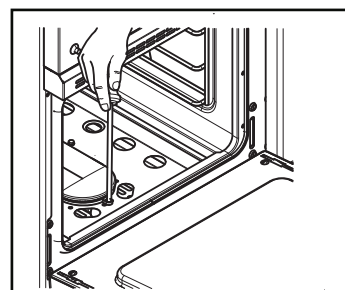
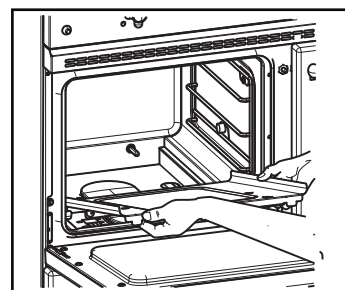
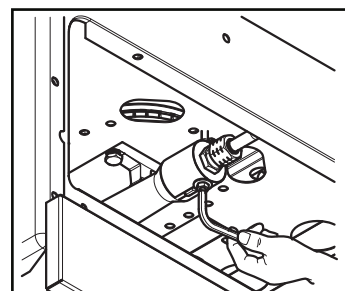
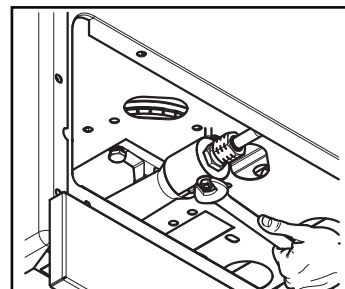
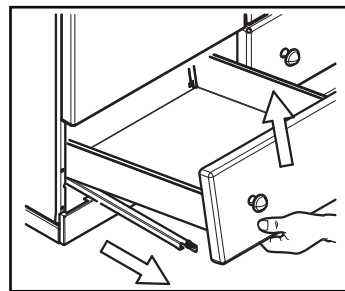
- ⑤ Replace the seal.
- ⑥ Replace the injector.

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.

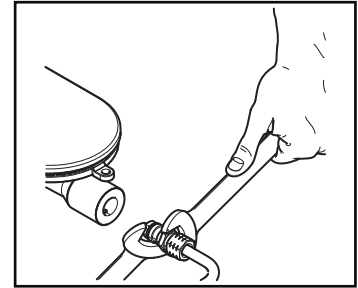


CHANGE OF GAS



- 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.

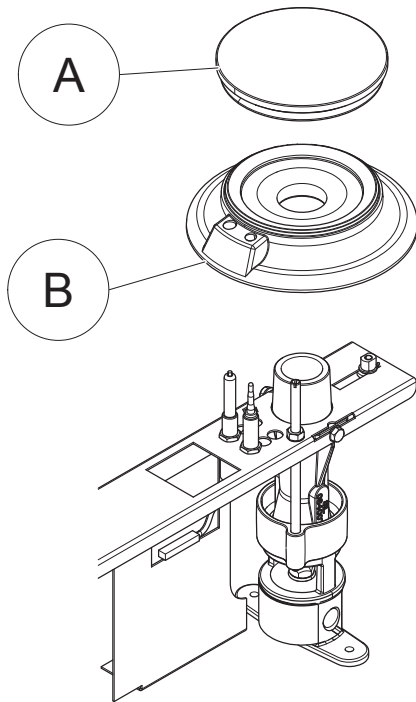
- ⑪ Proceed to the adjustment of the burners (refer to Section "Adjustment of the hob burners").

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

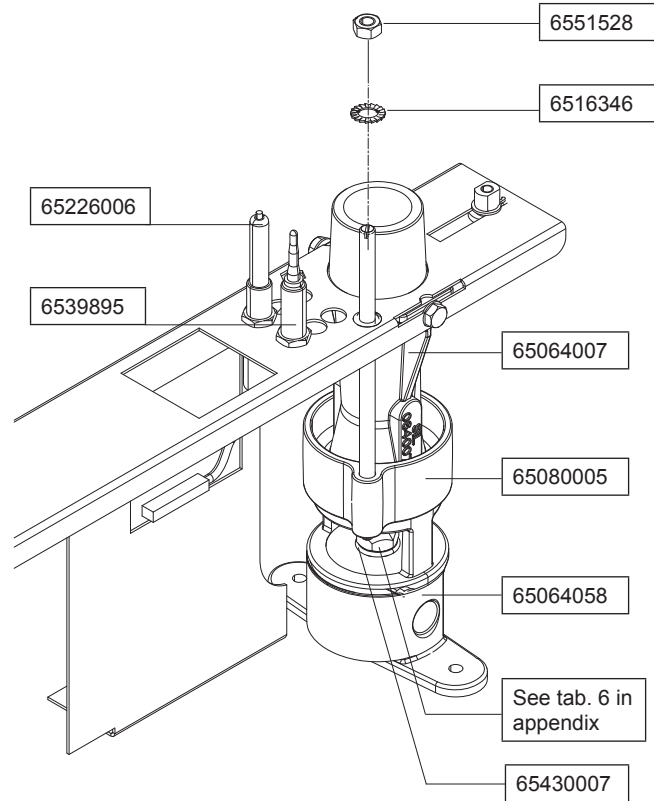
GAS CIRCUIT



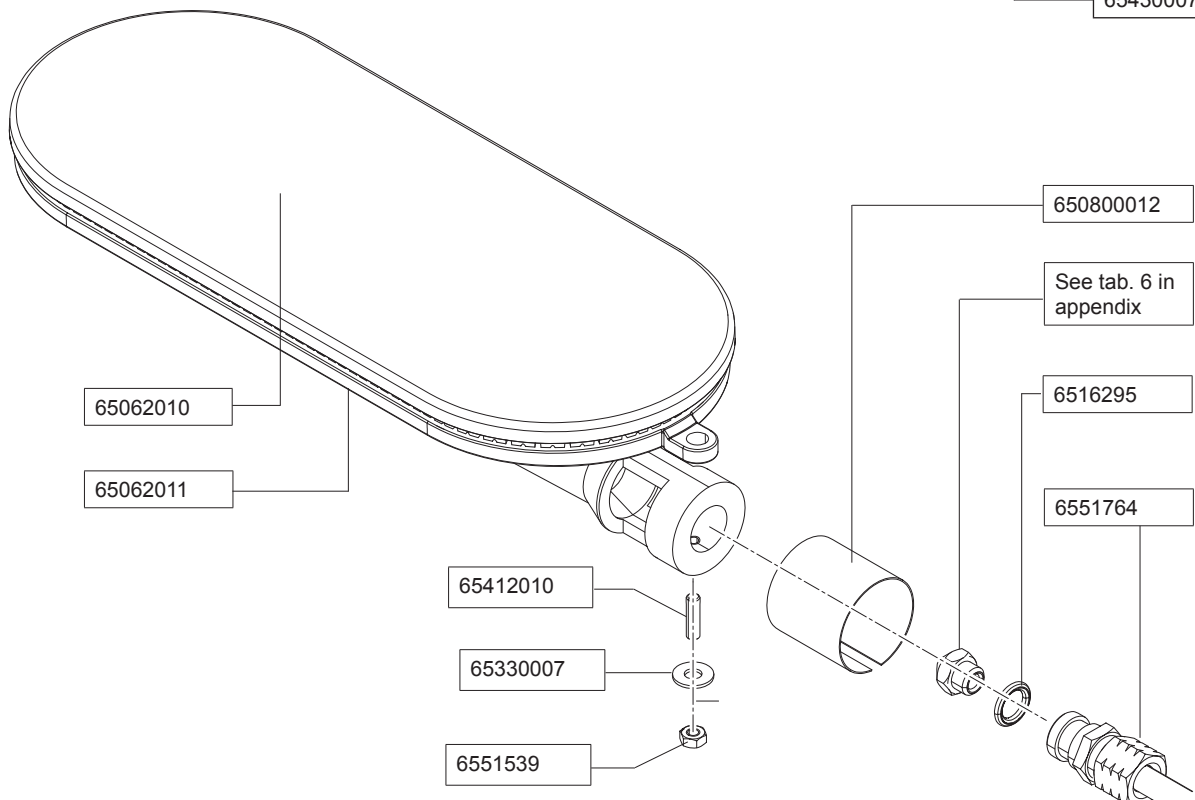
For references and descriptions of the various components refer to table 10 in appendix 0;



	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

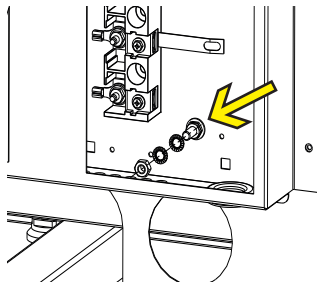


UL 09-2017

IMPORTANT



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.




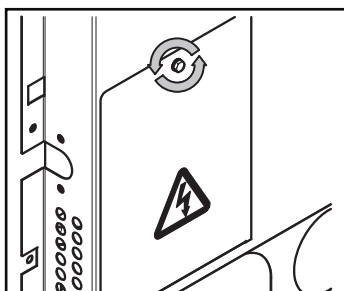
It is dangerous to operate the appliance without having it properly earthed.

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

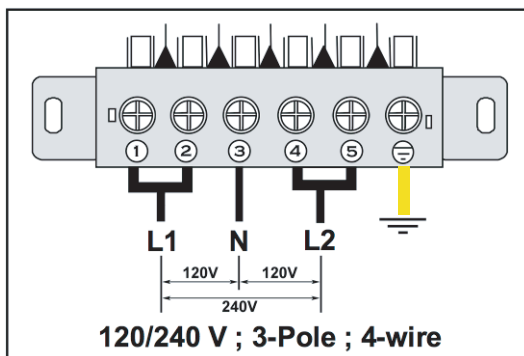
ELECTRICAL POWER CONNECTION

Connection :

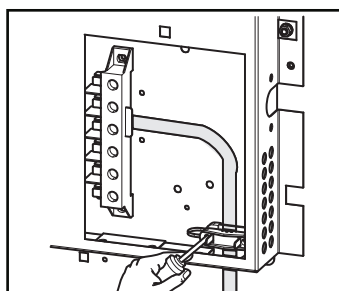
- ① Remove the cover(s) from the back of the appliance identified by the label .
- ② Pass the lead through the grommet.
- ③ Connect a standard cable suitable for the voltage to the terminals. (Ensure that the jumper connectors are correctly fitted).



- 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.



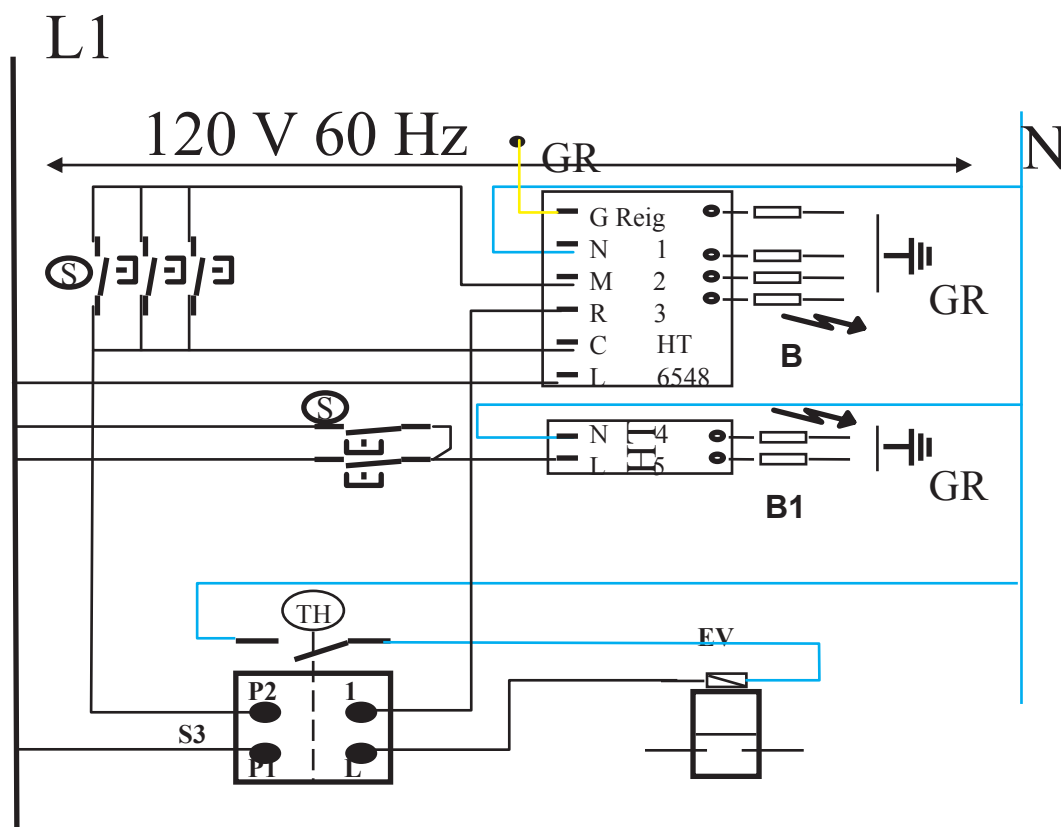
We cannot be held responsible for accidents due to missing or incorrect earth connection.

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

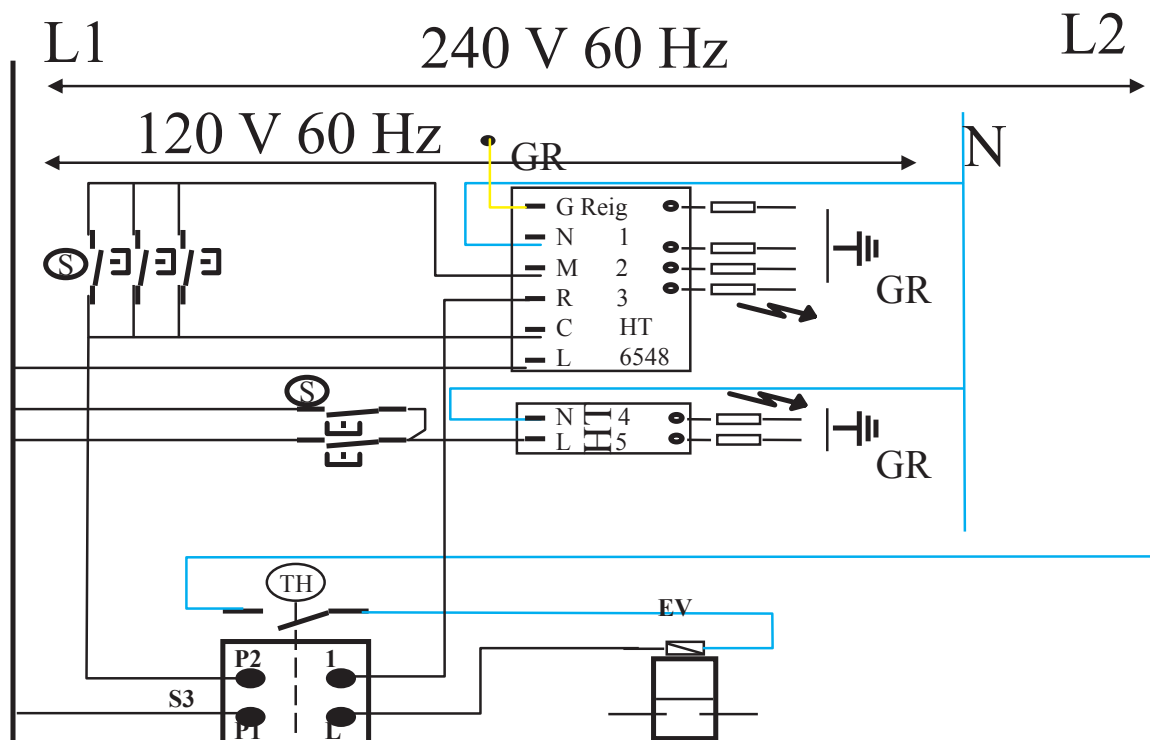


Item n°	Designation	Part Number
TH	Oven thermostat	6553670
S	Valve switch	65222002
S1	Thermostat switch	65222003
S3	Thermostat switch	6528979
B	Top burner electrode	65226006
B1	Oven electrode	65103004
EV	Gas valve	65103027

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



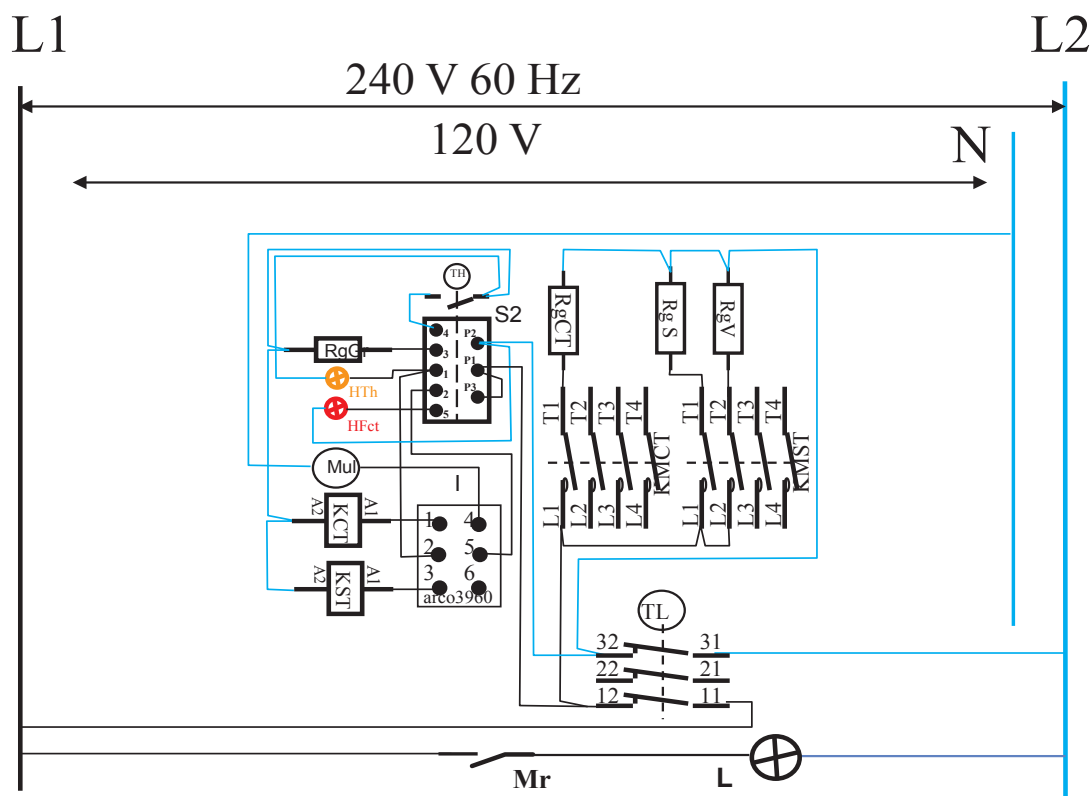
Item n°	Designation	Part Number
TH	Oven thermostat	6553670
S	Valve switch	65222002
S1	Thermostat switch	65222003
S3	Thermostat switch	6528979
B	Top burner electrode	65226006
B1	Oven electrode	65103004
EV	Gas valve	65103027

CONVECTION & STATIC ELECTRIC OVEN

UL 09-2017

Applicable to the following models:

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

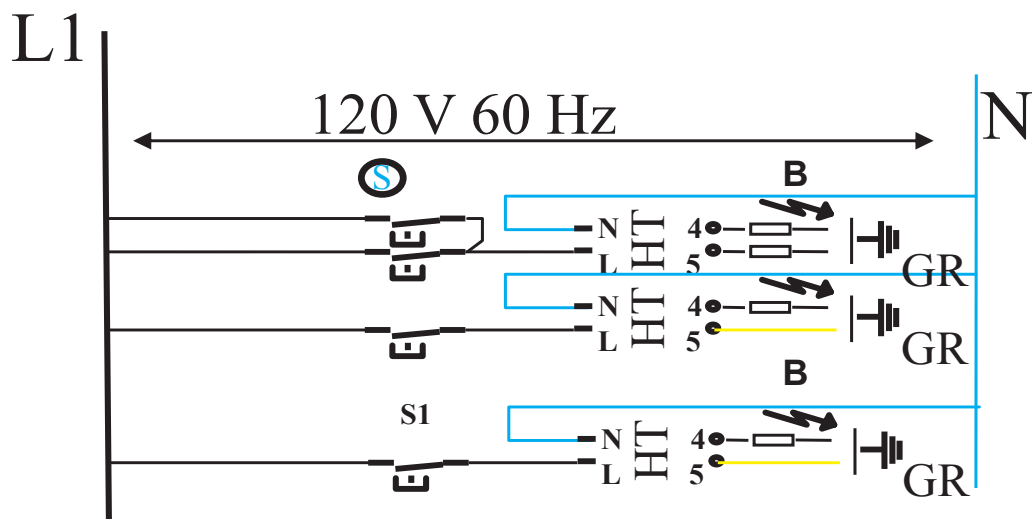


Item n°	Designation	Part Number
TL	Three pole limiting thermostat	65.224003
TH	Oven regulating thermostat	65.224010
KM	Contactor	65.223001
S2	Thermostat switch	65.52194
I	Inverter	65.222013
R	Roof heating element	65.211030
R1	Base heating element	65.211032
R2	Circular heating element 2650 W - 9 000 Btu	65.211026
M	Convection Fan Motor	65.260012
H	Orange lamp	65.231007
H1	Cristal lamp	65.231017
L	Oven lamp	65.232003
Mr	Microswitch	65.222011

TOP BURNERS & GAS GRILL

Applicable to the following models:

Cormatin, Rully, Chassagne, Chambertin, Saulieu, Savigny, Citeaux, Fontenay, Sully, Vougeot, Volnay



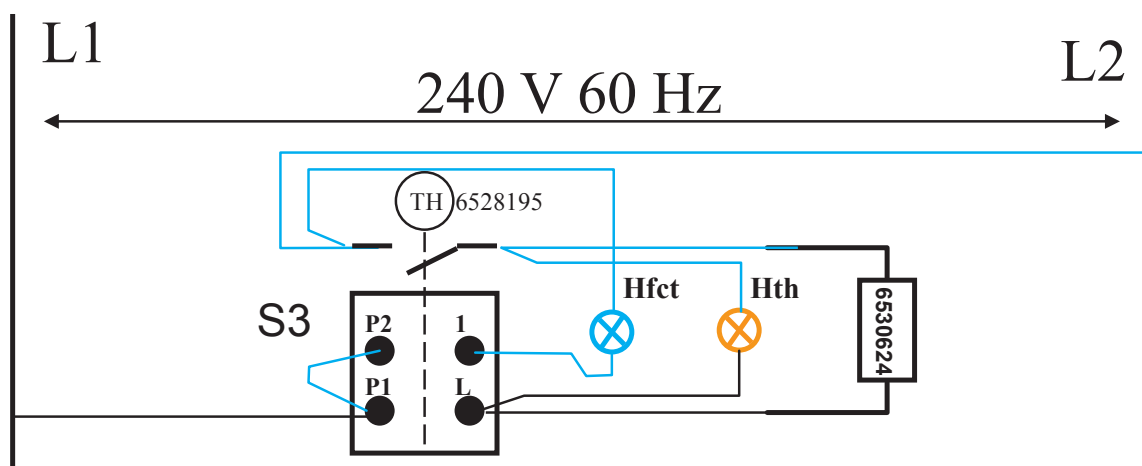
Item n°	Designation	Part Number
B	Top burner electrode	65.226006
S1	Switch	65.103030

HEATING CUPBOARD

UL 09-2017

Applicable to the following models:

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



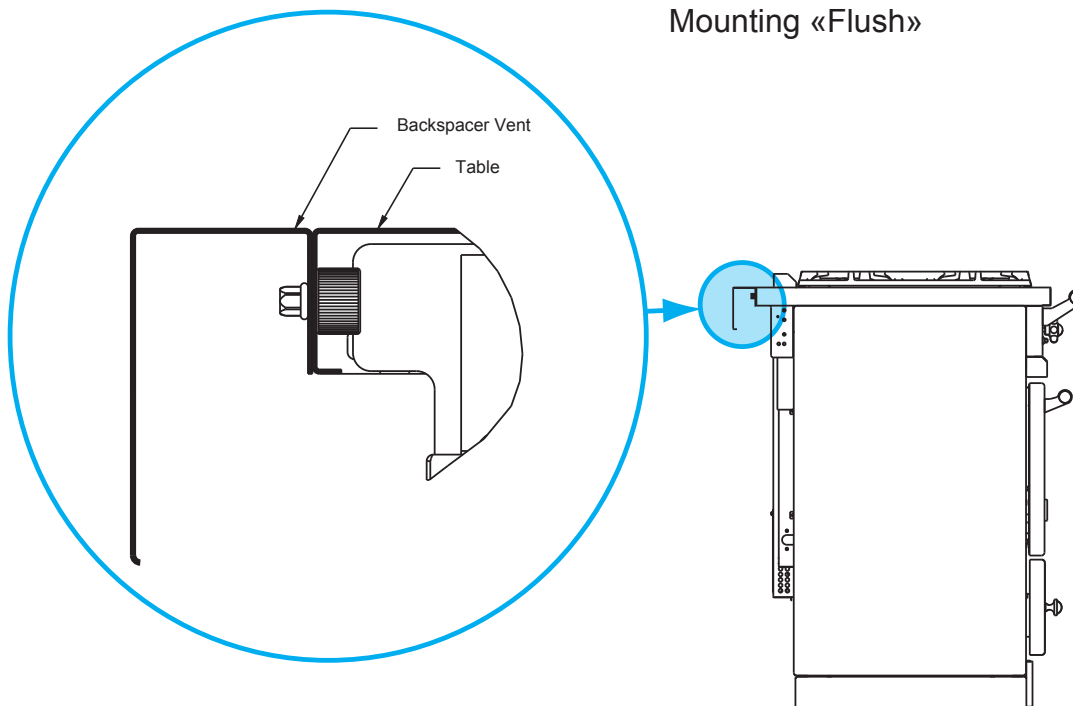
Item n°	Designation	Part Number
TH	Thermostat	65.28195
R	Heating element	65.30624
S	Selector	65.28979
H	Orange lamp	65.231007
H1	Cristal lamp	65.231017

BACKSPACER VENT FITTING

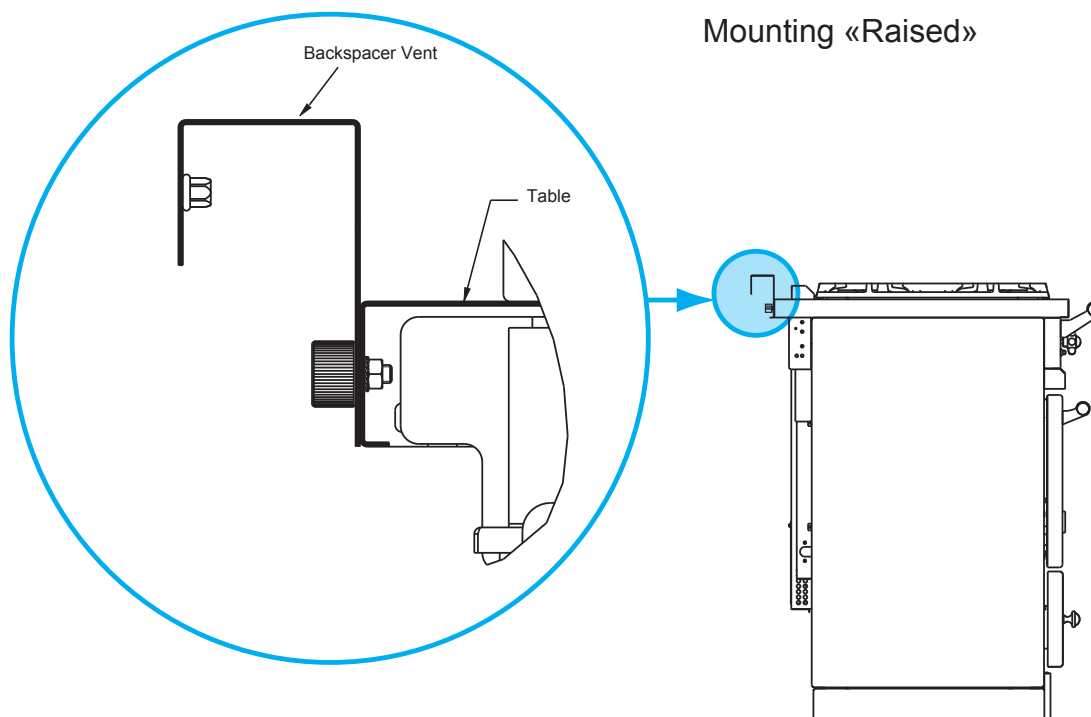
IMPORTANT

- 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

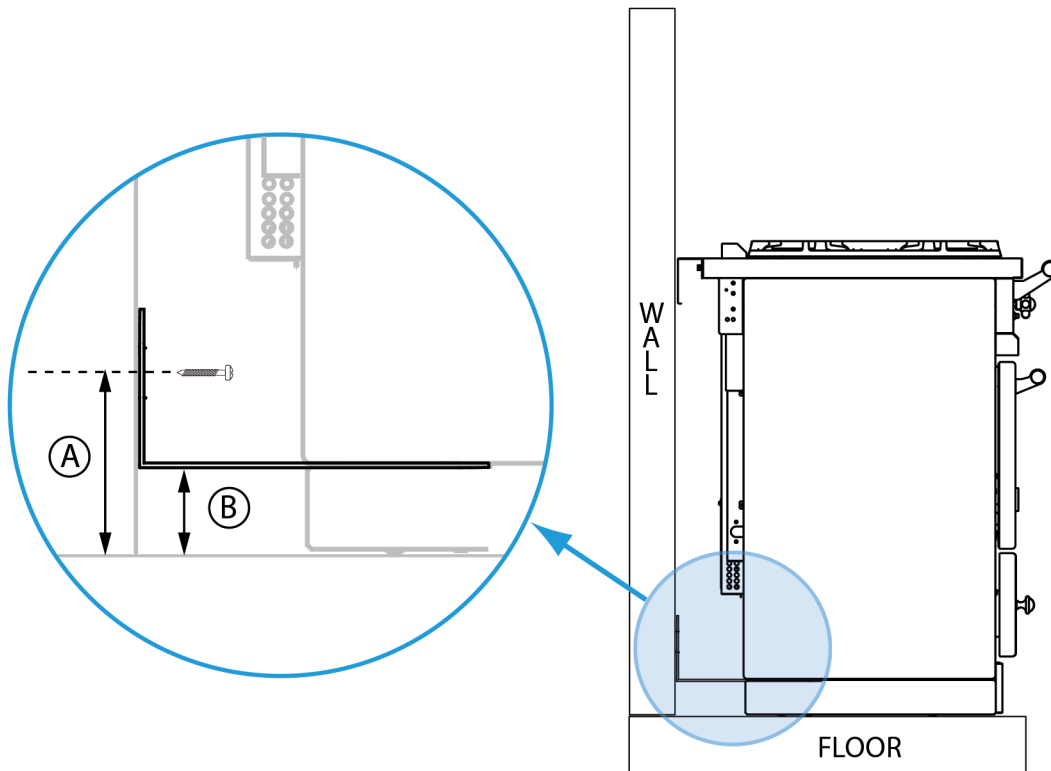


UL 09-2017

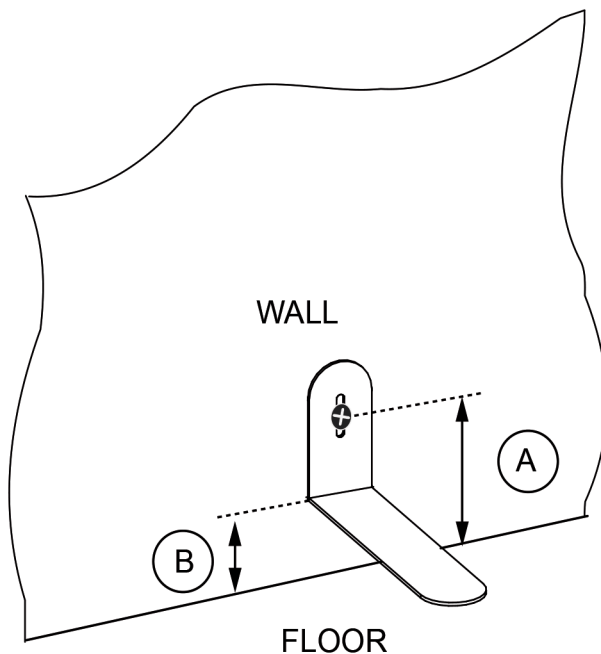
IMPORTANT It is mandatory to install the anti-tipping device.

Stability device installation instructions

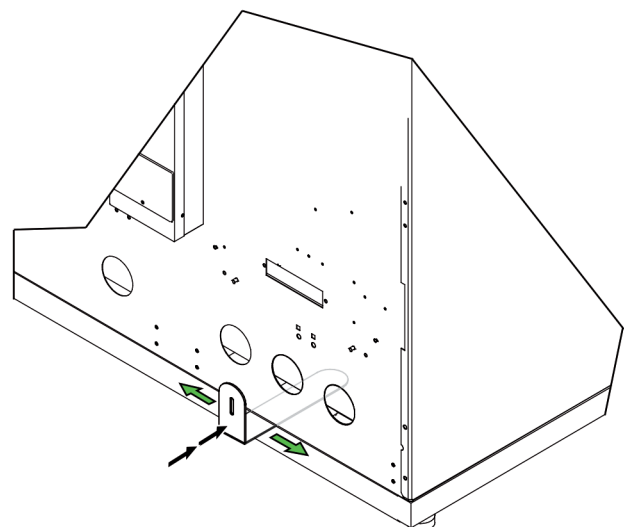
Screw the anti-tip bracket to the wall (screws not supplied) according to the measurement chart below.



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



UL 09-2017

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.

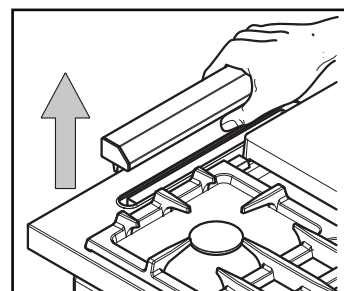
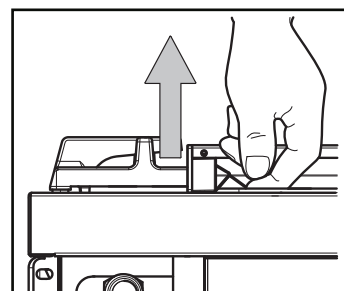
The safety thermostat is very sensitive to shocks and vibrations that can be produced during transport and handling of the appliance.

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

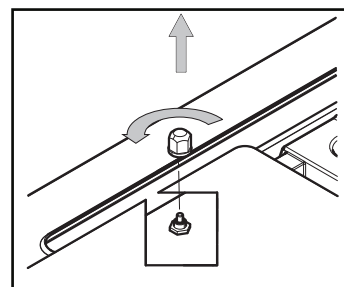
Note: ALWAYS INVESTIGATE the original cause of a thermostat trip:

Resetting the safety thermostat in the GAS HOB:

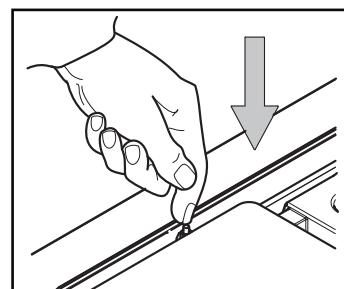
- 1 Remove the chimney cowl from the top by pressing on the clips located to the sides of the chimney and accessible from the back of the chimney.



- 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

INSTRUCTION MANUAL

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WARNINGS



UL 09-2017

- 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



UL 09-2017

- 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).

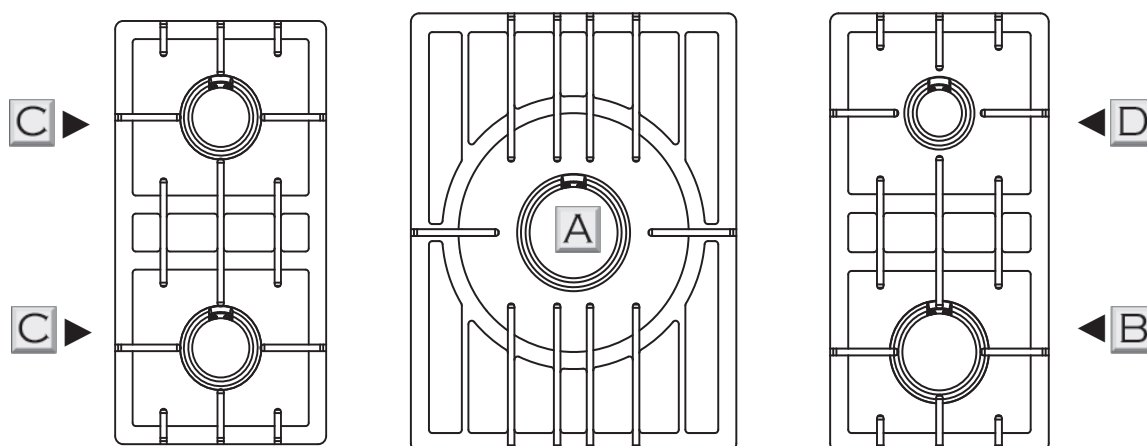
You will quickly learn how to use the various types of burners to achieve optimum cooking.

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

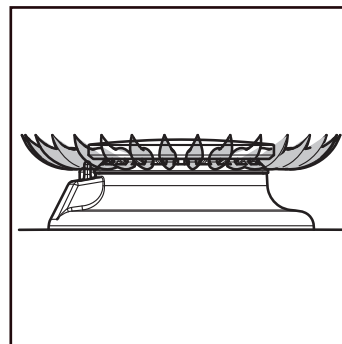
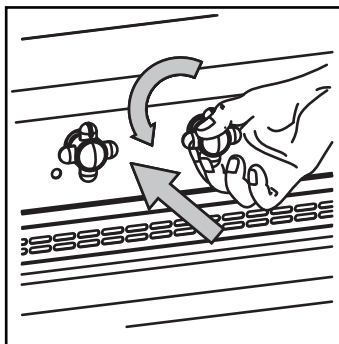
GAS HOB

Use:

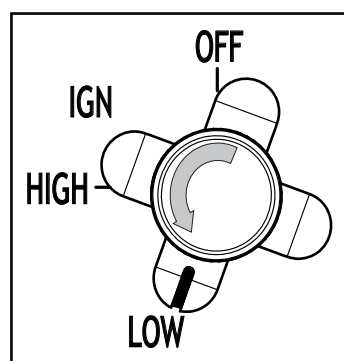
Depress the control knob and turn it anticlockwise to the IGN position. You will hear the clicking of the ignitor.

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.

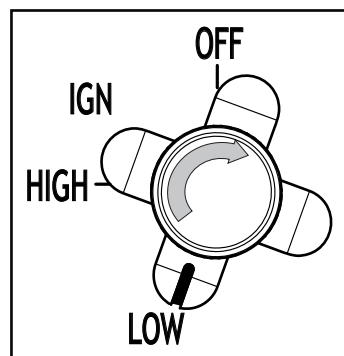


A reduced flowrate position (LOW) produces the preset minimum burner power (low flame).



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.

ENAMELLED SOLID TOP




UL 09-2017

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 .

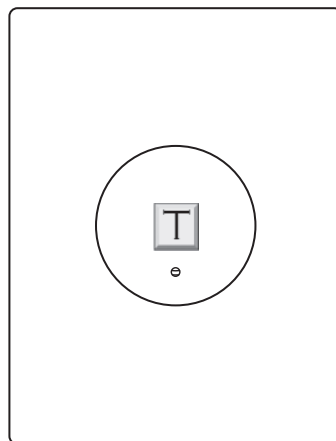
Description:


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

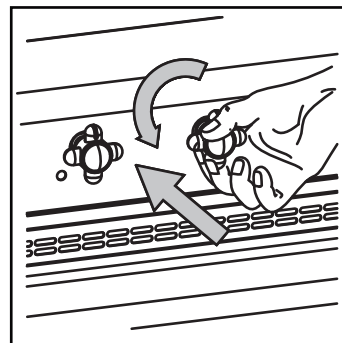
CAUTION: During use of the hob or the oven, all accessible parts can become very hot. Advise potential users of the risks that can be encountered.

Use:

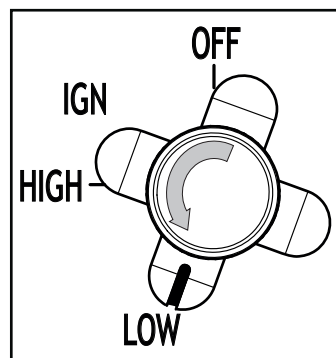
Depress the control knob and turn it anticlockwise to the IGN position. You will hear the clicking of the ignitor.

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.

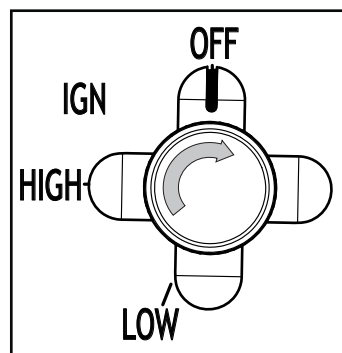


The low flame setting (LOW) delivers the pre-set minimum power from the burner.



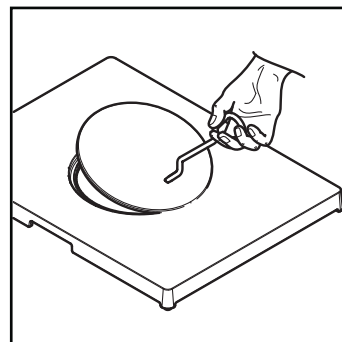
To turn off, turn the control knob clockwise to the OFF setting.

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.

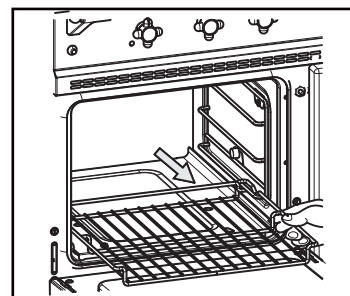
- ✎ Lightly oil the surface of meat and fish before placing them on the sliding grid.
- ✎ Only place and use the drip tray under the oven rack in order to collect cooking juices and prevent spillages in the case of cheese dish.
- ✎ The grill is either on or off. You do not change its temperature. To 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.

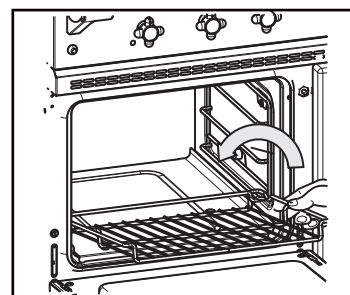
RECOMMENDATIONS BEFORE USING OVENS

To remove the oven rack:

- ① Pull the rack toward you.



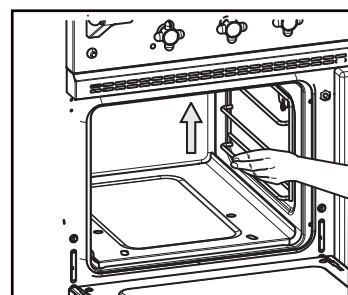
- ② Lift the rack to disengage the rack support.



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..

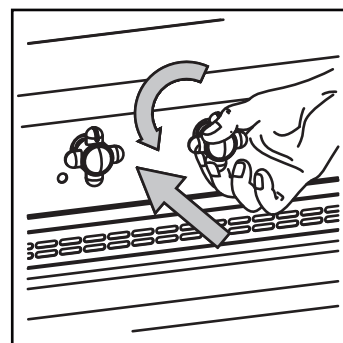
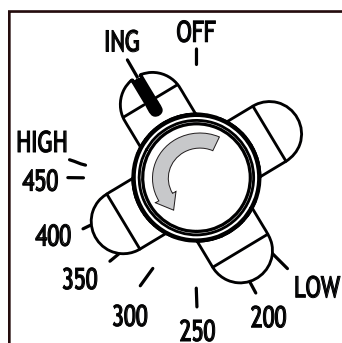
The gas oven is supplied as standard with a grid shelf and a roasting pan.

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.

DUAL FUNCTION ELECTRIC OVEN



UL 09-2017

This oven has two functions: one to set the “Static Electric Oven” mode, and one to set the “Electric Convection Oven” mode.

- Static electric oven function:

Electric ovens are simple to use and are ideal for cooking all usual dishes.

The electric oven has three heating elements and can be used as both an oven and a grill.

The static electric oven is specially recommended for dry pastries such as almond biscuits, Genoese sponges, etc.

The heating elements consist of a element at the base and a peripheral element in the roof which operate simultaneously.

- Function oven with forced convection:

The forced convection oven is a development in cooking techniques. Its principle is straightforward: air circulates over a heating element, is heated when it comes into contact with the element and the heat thus obtained in the oven is used to cook food.

Air circulation is achieved by using one turbine inside the oven which draw in air and expel it onto one or two heating elements, thus producing movement of warm air referred to as “convection”.

Forced convection ovens have many advantages, the main benefit being that identical or different dishes can be cooked evenly at several levels. It is therefore particularly suitable for cooking cakes, pastries, Viennese bread or flaky pastry.

It heats quickly and defrosts frozen food evenly.

Different dishes can be cooked simultaneously without taste transference because odours are destroyed as the air passes over the heating element.

The oven is heated by a circular.

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.

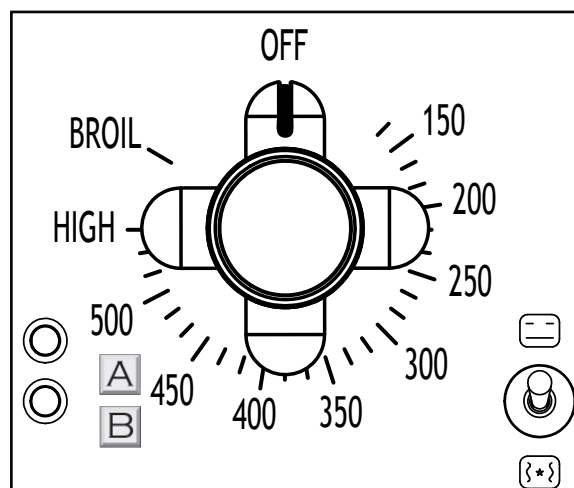
The electric oven is supplied as standard with a grid shelf and a roasting pan.

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.



DUAL FUNCTION ELECTRIC OVEN

Operation:

To select the operating mode switch must switch **I** is set to  for operation in static mode or on the  position

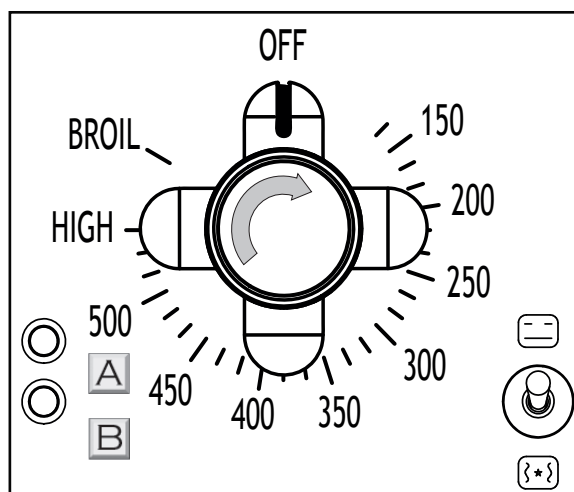
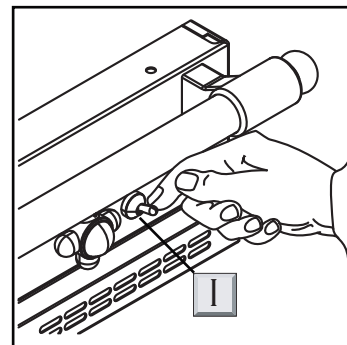
for operation in forced convection.

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

Turn the thermostat switch clockwise to the required mark.

The indicator lamps, rep. **A** and **B**, are lit. When indicator lamp **B** is no longer lit, the selected temperature has been reached and you can then place your dish in the oven.

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



Electric grill:

The electric oven is equipped with a grill that can be used to grill meat and fish cook all types of dishes au gratin. The grill is ideal for finishing off crèmes brûlées or to obtain perfect cooking of a rib of beef.

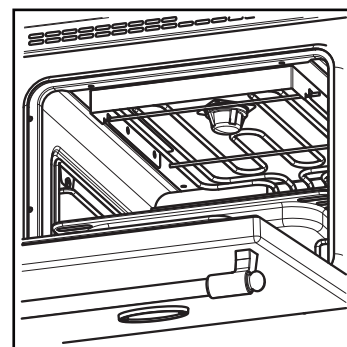
When grilling, the door must be closed and only opened to inspect the foods and then close again.

Operation:

Turn the thermostat control knob one click further to the BROIL mark.

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

In the grill position, only the central element in the roof operates.



DUAL FUNCTION ELECTRIC OVEN



UL 09-2017

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	68 L (2.40ft ³) - 2.95 kW (10 000 Btu) W.536 x H.307 x D.415 W.21 ^{7/64} x H.12 ^{3/32} x D.18 ^{5/32}	Vert. 69 L (2.44ft ³) - 2.65 kW (9 000 Btu) W.328 x H.502 x D.422 W.12 ^{29/32} x H.19 ^{49/64} x D.16 ^{39/64}
Cormatin	●	
Rully	●	
Beaune/Bussy		●
Volnay/Vougeot	●	
Chassagne/Chambertin	●	
Saulieu/Savigny	●	●
Sully	●	
Fontenay	●	
Citeaux	●	●
Sully 1800	●	
Sully 2200	●	

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 (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.

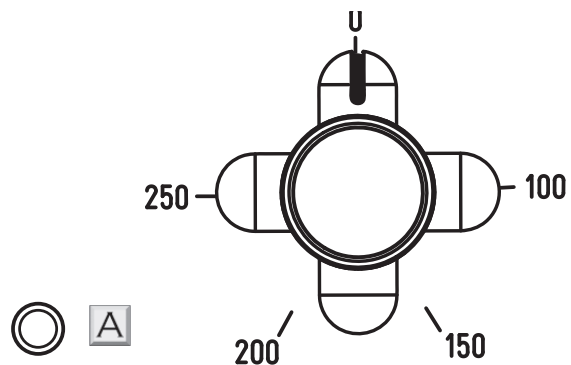
An indicator lamp next to the control knob indicates thermostat control of the heating element. It is lit or no longer lit depending on the programme temperature (see below).

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:

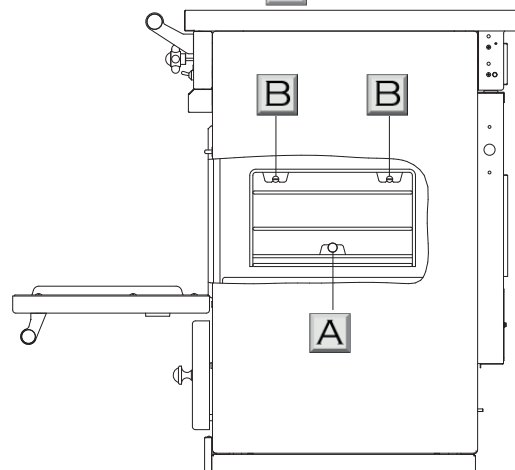
Use a sponge with soapy water or with window cleaner, but never with soap powder. You can also use methylated spirit, but only when the appliance is cold.

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.

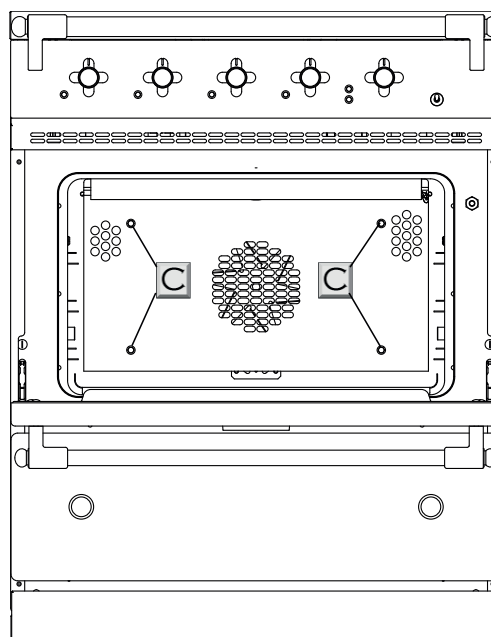
Cleaning of the fan cover (convection and multifunction oven):

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:

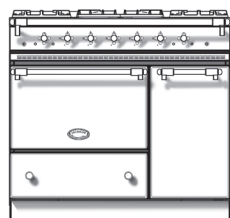
-  To avoid significant splashes of fat in the oven, it is advisable to use high-sided vessels (cast iron casseroles, earthenware pots) to roast meats (red or white meats, poultry). This technique produces an evenly cooked meat, and by using a lid, the final juices can be preserved.
-  Avoid the use 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

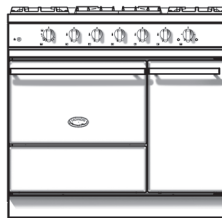
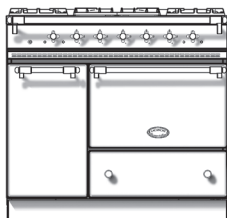
VOUGEOT / VOLNAY

LG 1051 G/E/CT — LCF 1051 G/E/CT — LVTR 1051 E/CT — LVI 1051 E/CT

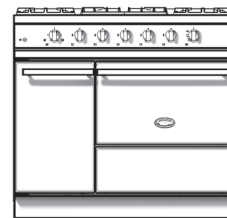
LMG 1051 G/E/CT — LMCF 1051 G/E/CT — LMVTR 1051 E/CT — LMVI 1051 E/CT



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).

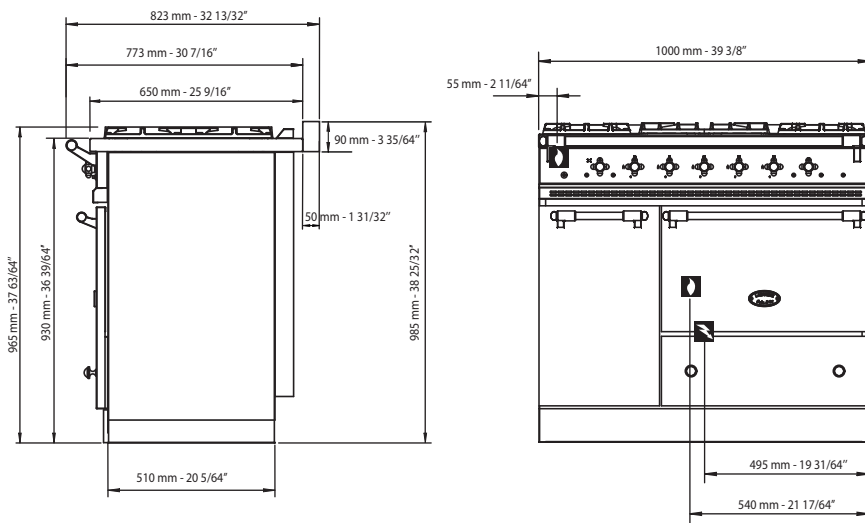
Ensure the anti-tip device is re-engaged when the range is moved.

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.



VOLNAY « CLASSIQUE » AND « TRADITION »: GAS HOBS



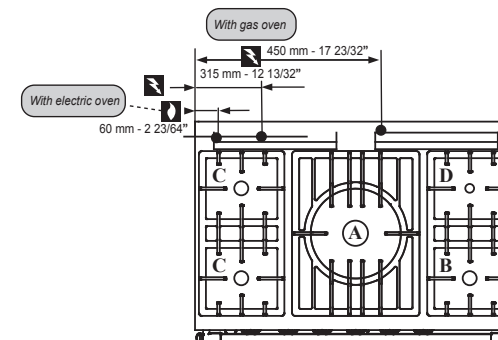
CAUTION: The appliance height can be adjusted between 930 mm (36 39/64") and 944 mm (37 11/64").
Lacanche range cookers official height is 930 mm (36 39/64"). Following your request, model on your order you place might have a different height (900 mm (35 7/16"), etc). Please verify the height of your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



Gas connection : Tube Ø 15/21, 1/2" gas thread, on male coupling

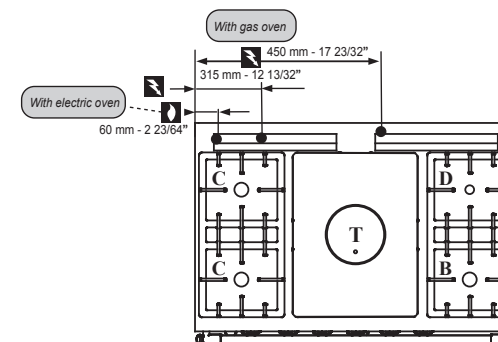


Electric connection, on terminal block at the rear of the appliance



► VOLNAY "CLASSIQUE": 5 gas burners

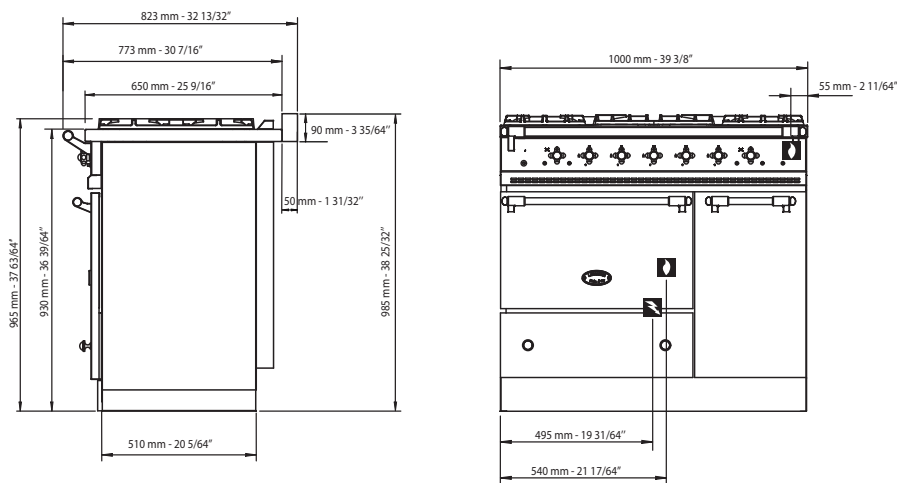
- 5 burners in a range of different sizes and powers (see Burners A, B, C and D, Table 1, Annex 0).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



► VOLNAY "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.

VOUGEOT « CLASSIQUE » AND « TRADITION »: GAS HOBS



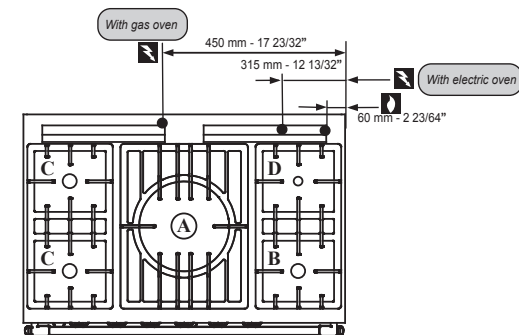
CAUTION: The appliance height can be adjusted between 930 mm (36 39/64") and 944 mm (37 11/64").
Lacanche range cookers official height is 930 mm (36 39/64"). Following your request, model on your order you place might have a different height (900 mm (35 7/16"), etc). Please verify the height of your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



Gas connection : Tube Ø 15/21, 1/2" gas thread, on male coupling

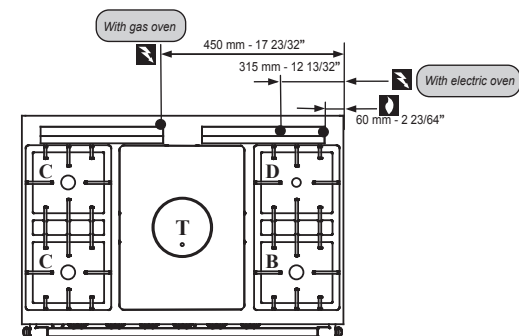


Electric connection, on terminal block at the rear of the appliance



► VOUGEOT "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.



► VOUGEOT "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 VOLNAY/VOUGEOT



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	536 x 307 x 455 - 21 ^{7/8} x 12 ^{1/2} x 17 ^{29/32}	76 / 2.68	4 000 / 14 000	No	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermocouple
Electric static	Enamelled steel	536 x 307 x 455 - 21 ^{7/8} x 12 ^{1/2} x 17 ^{29/32}	76 / 2.68	2 900 / 10 000	Yes 2 100 / 7 100	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat
Electric con- vection	Enamelled steel	536 x 307 x 415 - 21 ^{7/8} x 12 ^{1/2} x 16 ^{11/32}	68 / 2.40	2 900 / 10 000 Static function	Yes 2 850 / 9 800	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat
				2 950 / 10 100 Convection function			

*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 1051	1005 mm / 39 ^{9/16}	823 mm / 32 ^{13/32}	985 mm / 38 ^{25/32}	115 kg – 254 lb

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