



SERIOUS COOKERS FOR SERIOUS COOKS™

LACANCHE
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FRANCE
www.lacanche.com



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It all began in Lacanche

The story behind these premium range cookers – *Pianos Gastronomes* as they are known in French – is set in Lacanche, a tiny village in Burgundy where patches of forest mingle harmoniously with grapevines. As early as the Middle Ages, the presence of iron ore in the soil had decided the village's destiny, fostering the emergence of foundries and the forging business.

In 1763, Jean Baptiste de Richard de Curtil, the site's owner, had a new forge and blast furnace built.

The village's metalworking fate was sealed and, in 1796, Jacques Etienne Caumartin took ownership of the property.

Deeply involved in local community life during the period following the First French Empire, he was elected deputy of the Côte-d'Or department in 1817, representing it in the French National Assembly. His wife gradually began taking over the reins at the site and became, in 1825, France's first female ironmaster. The Lacanche Foundry produced the first "fourneaux potagers" – stone warming ovens – as well as a wide variety of cast-iron articles and utensils.

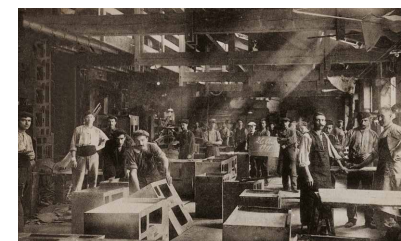
During the second half of the 19th century, the company gained renown for the quality of its products as well as its expertise in the foundry and enamelling trades.

From ovens to range cookers

While Antonin Carême, Auguste Escoffier and their followers were busy making French gastronomy the envy of the world, Lacanche was becoming one of the main centres for the production of ovens and kitchen ranges in France.

Near the end of the 20th century, the company's activities turned towards new trends, thanks to industry-wide developments. Lacanche claimed its status as a specialist, creator and manufacturer of premium large-scale kitchen equipment, intended for professional chefs and home cooks alike.

A culinary tool, capable of satisfying any gastronomic whim, from the gourmand to the festive to the mundane, the Lacanche range cooker would now play a central role in the kitchen. Each model – Cluny, Chassagne, Chambertin, etc. – is reminiscent of an alliance between the fine foods and the grand crus of Burgundy, and they reflect the expertise and exacting standards of the ironmasters who built the Lacanche brand's reputation





Deftly orchestrated manufacturing

Directly inspired by the stoves used by top chefs, Lacanche's range cookers are top-of-the-line in terms of quality and creative design, and evermore technologically sophisticated.

In-house manufacturing enables the company to closely guard its trade secrets and traditional craftsmanship. Nothing can replace the trained eyes and hands of human expertise, which is why Lacanche builds its premium range cookers individually and manually assembles them.

Hobs are built in the same way, one by one, in stainless steel, with great attention paid to various parts at every step of their manufacture.



A Living Heritage Company

Backed by its history, its expertise and an international renown bestowed by an informed public, Lacanche remains loyal to its inspiration and to its vocation of service to cooking and the culinary arts.

Lacanche is an *Entreprise du Patrimoine Vivant* (Living Heritage Company). This acknowledgement, granted by the French State, recognises French companies with exceptional expertise.





Aesthetics and performance

Designed and built with materials and components selected for their high quality, the Lacanche premium range cookers have become an industry-wide benchmark. Their performance and reliability are recognised as professional grade.

Steel, cast iron, brass, copper, enamel – Harmonious design complements the performance of these noble and robust materials. A unique elegance, coupled with a diversity of enamelled trim colours.



Environmentally responsible manufacturing

Made with essentially metallic materials and components like steel, stainless steel, enamelled steel, copper, brass, cast iron and die-cast aluminium, Lacanche premium range cookers are over 90% recyclable.

Lacanche also places great importance on the availability of parts and components for each range cooker in order to ensure long-term maintenance and optimal use.



A rich palette of incomparable enamel colours

Quality glass enamelling, in intense and luminous colours, is a Lacanche speciality. To render the 24 exclusive shades permanent, enduring and easy to maintain – elements of the signature Lacanche style – two to three layers of enamel are applied, and the piece is then fired at a very high temperature (850°).

Through a perfectly mastered technique, the control panel is specially crafted for each model, then enamelled or engraved in order to obtain a colour and serigraph that will stand the test of time.





You're the chef

Combining tradition and innovation, Lacanche premium range cookers have withstood the test of time. Equipped with the latest technologies in terms of security, energy performance and thermal efficiency, they are also emblematic of a modern lifestyle.

Timeless in their elegant, classic design, Lacanche range cookers fit naturally in the heart of any kitchen, whether set against a wall, nestled between two elements or part of an island beneath an extractor hood.

Style, dimensions, colours, functions – they are designed to meet every desire. Each bespoke unit is made to order, built according to a specific design, conceived from a wide range of possibilities. So many cooking, accessory and finishing options for your Lacanche!





The magic of gas

Synonymous with gastronomic cuisine, open-flame cooking remains the preferred method of chefs, who enjoy the high performance and ease of use that comes with it. Gas burners offer several benefits. They are suitable for all types of pots and pans, and the flame heat can be evaluated at a glance and adjusted instantly depending on the size of the cooking vessel and the cooking process.

Lacanche premium range cookers are equipped with gas flame burners of various heating capacities (from 1.5 to 5 kW).

These self-stabilised flame burners have a very low simmer setting as well as a high heat output for rapid searing. They are outfitted with electric ignition and a thermocouple security system.

Their smart layout allows for the use of cooking utensils, saucepans, frying pans and large-scale cast-iron pots – up to 40 cm in diameter over the 5-kW burner.



The simmering plate

This enamelled cast-iron cooking surface, heated by a high-output gas burner (5 kW) accumulates and stores heat evenly across its entire surface. With its steady temperature gradient, cooking and simmering can be fine-tuned in order to build aromas slowly with no risk of sticking or burning.

The stainless steel cover, offered as an accessory, enables the simmering plate to be used as a work surface at the centre of the hob.



Rediscover the joy of grilling

Lacanche grills enable you to cook using radiated heat, with no direct contact with the source of the heat, which means all the flavours are sealed in when searing meat, fish or shellfish. The grill's innovative design allows for evenly cooked meats and fish, as well as for fast and healthy cooking, thanks to a system that captures the cooking juices. This grill is available in both gas and electric versions.



The power of electricity

For those who prefer electrical solutions, hobs with radiant or induction rings offer rapid heating-up times as well as ease of maintenance.

The precision of induction

Precise and reactive, induction hobs are particularly effective. Induction allows for incredibly precise temperature control. Ideal for quick searing or slow cooking. Another considerable advantage is that only the area in contact with the cooking vessel is capable of increasing in temperature. This way, the untouched surface stays cool. Induction hobs are equipped with rotary control knobs and a digital power display.

The performance of radiant heat

The new generation of electric hob – simple, very reliable and efficient, with radiant heat placed under glass ceramic – transmits heat by infrared radiation to the cooking vessel above.

The griddle plate - for “à la plancha” in any season

This smooth cooking surface made of chrome steel enables direct-contact searing using practically no added fat or grease. You can cook anything on it – sliced vegetables, fish, shellfish, meat, even slices of foie gras.

A fast, healthy cooking method that locks in the flavour of the food. It can also be used for simmering or to keep a dish warm, if you wish.





The subtlety of steam

The multicooker can be used as a steam cooker or boiler to cook vegetables and pasta, or even as a bain-marie.

Steaming allows food to be cooked more rapidly while preserving its nutritional value and maintaining its original flavour. This method is especially recommended for cooking certain vegetables, fish and white meats. Steam cooking also enables the reheating and temperature maintenance of dishes cooked in advance.

The Lacanche multicooker comes with a perforated stainless steel tray and lid for use in steam-cooking mode. The utensils necessary for its use, like the pasta cooker or bain-marie, are available as complementary accessories.



Fry safely

The fryer, with a 5-litre capacity and heating elements conveying 3 kW of combined power, delivers excellent cooking results.

It is also equipped with a cool zone, a safety thermostat and a large emulsion zone to ensure safe operation. The operative part of the fryer, consisting of a heating element and control and safety components, is detachable in order to facilitate cleaning and maintenance.





Stoves to meet all requirements

Ovens

For family meals and large events, Lacanche has you covered. Ovens are available with various capacities, and the possibility of combining up to three different cooking modes: gas, for roasting and for favouring the deck oven effect, where food is heated from underneath; electric, for precision; convection, for rapid temperature build-up and heat uniformity during cooking and baking. The electric multifunction oven offers two cooking modes, static and convection.

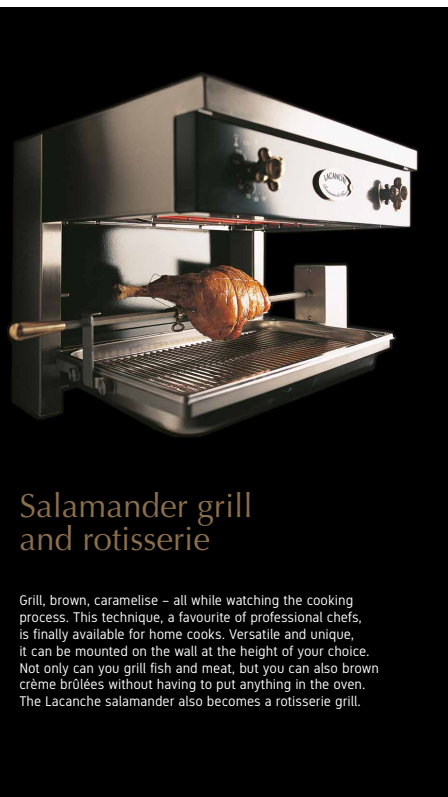
Lacanche cooking range ovens are particularly efficient. Their design, along with the nature of the materials used to build them, allows for rapid temperature build-up and a high thermal inertia, which in turn enables more even cooking and baking.

Always thinking in terms of eco-design, Lacanche has opted for traditional cleaning in order to avoid the emission of toxic fumes, and to promote the longevity of its electric components. That's why the oven walls have a coating of acid-resistant glass enamel and are equipped with removable enamelled racks.

Warming cupboard

Valued for its capacity for low-temperature cooking, which keeps food tender and juicy, it can also be used to keep dishes hot or as a plate warmer.





Salamander grill and rotisserie

Grill, brown, caramélise – all while watching the cooking process. This technique, a favourite of professional chefs, is finally available for home cooks. Versatile and unique, it can be mounted on the wall at the height of your choice. Not only can you grill fish and meat, but you can also brown crème brûlées without having to put anything in the oven. The Lacanche salamander also becomes a rotisserie grill.

Accessories that make the difference

Lacanche offers a wide variety of accessories to complete and enhance the possibilities for using its hobs.

Griddle plates

The enamelled cast iron griddle plates come in smooth or ridged options. The ridged plate is perfect for searing a piece of meat. The smooth plate allows cooking to perfection by direct contact – fish, sliced vegetables, skewered meats or shellfish. They sit over two gas burners.

Simmering plate

This enamelled cast-iron plate sits over two burners and is used in place of a pan stand. It diffuses heat from the two burners and is ideal for simmering or warming plates.

Wok ring

This cast-iron ring allows any round-bottom pan or skillet to be placed over an open flame. It's the ideal accessory for quick frying chopped vegetables, meat or small shellfish.

Chopping board

Crafted from end-grain wood, it can sit directly over the multicooker.



Modern or Classic?

Fully customised, regardless of the model and size selected, the Lacanche range cookers are available in a Classic or Modern version. To fulfil your culinary creations, all that's left to do is select the range cooker of your dreams.



Cluny Modern



Citeaux Classic

Fontenay Classic

Impressive because of its size, elegant in the balance of its design, the Fontenay is the ultimate traditional French stove. The configurations and options offered allow for a fully equipped, spacious hob. Available as a complementary accessory, its warming cupboard can be used as an oven for low-temperature cooking or even to hold oven dishes, keep food hot or warm plates before a meal.



4-kW gas grill. Cooking surface: 260 x 460 mm. Comes in stainless steel.

5-kW central open flame burner, equipped with a thermocouple security system.

Detachable simmering plate in enameled cast iron, placed over 1.5- to 4-kW gas burners equipped with a thermocouple security system.

Multicooker bain-marie/electric steam cooker: 3.5 kW. Comes with a stainless steel perforated GN 2/3-size tray or two stainless steel GN 1/3-size trays with optional lid.

Single-piece, sealed-surface hob in stainless steel.

Innovative and refined, the Classic line is the epitome of French culinary tradition.

Ergonomic stainless steel handrail and handle. End pieces: choice of brilliant chrome, nickel, brushed stainless steel, or solid brass finish.

Warming cupboard, for low-temperature cooking and holding Gastronorm-style dishes.

Vertical electric multifunction oven - Citeaux model.

Slide drawer for dish storage.



Enamelled control panel: indestructible serigraphed symbols and icons.

Storage cupboard with access to the multicooker drain valve.

Oven offered in three versions: gas, electric or electric multifunction (static or forced convection). Acid-resistant glass enamel walls and removable enamelled racks. Fits Gastronorm 1/1-size dishes. Interior oven light turns on when oven door is opened.

Height-adjustable cylinders.

Cluny Classic

A classic among Classics! Allows for simultaneous preparation of several dishes on the large hob, which can accommodate a simmering plate. Its two ovens (gas, electric or convection) make it easy to roast a chicken and bake a cake at the same time, as you can choose the most suitable cooking method for each dish. It's this very versatility that makes Cluny an ideal everyday range cooker, adaptable for special occasions...



Cluny 1800 Classic

The Cluny 1800 cooker is a particularly impressive kitchen range, equipped with a very spacious hob with five rings (gas, electric, electric ceramic or induction) which can be complemented at either side by one of our options (gas, electric ceramic or induction rings, deep fryer, grill, flat-top grill, multicooker). Vertical warming ovens on both sides can complement the two ovens at the center of the cooker.



Multicooker bain-marie/electric steam cooker: 3.5 kW. Comes with a stainless steel perforated GN 2/3-size tray or two stainless steel GN 1/3-size trays with optional lid.

Burners with various heating capacities (from 1.5 kW to 5 kW), equipped with a thermocouple security system (gas lines shut off if the flame is extinguished).

Plancha, 2200 W smooth electric grill. Cooking surface: 245 x 460 mm. Self-locking lid.



End pieces: choice of brilliant chrome, brushed stainless steel, nickel or solid brass finish.

55-litre oven. Available in three versions - gas, static electric and electric forced conversion.

Slide drawer for dish storage.

Low-temperature warming oven, for keeping dishes hot and pre-heating plates before a meal. Fits Gastronorm GN 1/1-size dishes.

Oven with acid-resistant enamelled walls. Fitted with removable racks that can be positioned at three levels. Interior oven light turns on when oven door is opened.

Saulieu Classic

The hob's large dimensions allow it to accommodate four burners, gas or electric, radiant or induction with a complementary function (grill, plancha, gas open flame, electric ring). The Saulieu has the advantage of offering a combination of two ovens: a large-capacity oven – gas, electric or electric multifunction (static and forced convection – L 530 – H 305 – D 405 mm) and a vertical electric convection oven with radiant grill (L 325 – H 450 – D 410 mm), ideal for quick cooking on one or several levels.



Enamelled control panel: indestructible serigraphed symbols and icons. Function indicator lights.

59-litre vertical electric multifunction oven. Six-levels for Gastronorm GN 2/3-size dishes.

Slide drawer for dish storage.



Indestructible, easy-to-clean materials: glass enamel or stainless steel.

74-litre oven: available in three versions – gas, electric and electric multifunction (static and forced convection). Acid-resistant enamelled walls. Fits Gastronorm GN 1/1-size professional catering dishes.

Height-adjustable cylinders.

Sully Modern

Designed as a structure consisting of two large ovens (gas, static electric or multifunction), this range cooker has ample dimensions to fit a large hob and can therefore accommodate the simultaneous preparation of several dishes. For example, its hob can hold up to five open flames, in addition to two supplemental heating elements (gas, radiant or induction) or a plancha grill. Professional-grade features.



The Modern line's sleek, refined style casts Lacanche's spirit and elegance in a new light.



Cluny Modern

At one metre wide, the Cluny's even lines and symmetry make it a particularly appealing choice. The five gas or electric burners are practically in order to offer a highly functional hob. Additionally, in the gas version, this model can be fitted with customised accessories (simmering plate, plancha grill, ridged griddle plate), which offer a wide range of possibilities for use. It accommodates two identically sized ovens (L 400 – H 305 – D 405/455 mm), which are offered in gas and static electric or forced convection as well as two storage drawers.





For more models and configurations, please visit
<https://www.lacanche.com>