

## **OPTION FUNCTION STATIC ELECTRIC OVEN**

# STATIC ELECTRIC OVEN



Static Electric Ovens are simple to use and are ideal general purpose ovens.

The static 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.

## Description :

Made of sheet steel with an acid-resistant enamel coating applied at 850 °C. The oven have 3 shelf positions (70 mm spacing) allowing shelves and flatware to slide in easily.

The electric oven is supplied equipped with one roasting tray, one grill insert with fits into the roasting tray and one oven rack insert as standard.

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

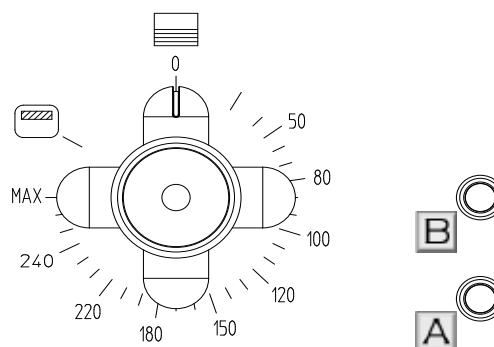
Appliance	Dimensions	Volume	Rating	Grill Rating
Cormatin	535 x 305 x 455 mm	73 l	2900 W	2850 W
Vougeot	535 x 305 x 455 mm	73 l	2900 W	2850 W
Volnay	535 x 305 x 455 mm	73 l	2900 W	2850 W
Chassagne	535 x 305 x 455 mm	73 l	2900 W	2850 W
Chambertin	535 x 305 x 455 mm	73 l	2900 W	2850 W
Saulieu	535 x 305 x 455 mm	73 l	2900 W	2850 W
Savigny	535 x 305 x 455 mm	73 l	2900 W	2850 W
Sully	535 x 305 x 455 mm	73 l	2900 W	2850 W
Fontenay	535 x 305 x 455 mm	73 l	2900 W	2850 W
Citeaux	535 x 305 x 455 mm	73 l	2900 W	2850 W
Beaune	400 mm x 305 mm x 455 mm	55 l	2200 W	2100 W
Bussy	400 mm x 305 mm x 455 mm	55 l	2200 W	2100 W
Chagny	400 mm x 305 mm x 455 mm	55 l	2200 W	2100 W
Cluny	400 mm x 305 mm x 455 mm	55 l	2200 W	2100 W
Cluny 1400	400 mm x 305 mm x 455 mm	55 l	2200 W	2100 W

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

The heating elements are controlled by a thermostatic switch.

There are 2 indicator lamps on the control panel of the electric-oven version :

- Signal lamp **A** lights when the oven/ grill on.
- Signal lamp **B** shows status of the oven/ grill in use (see below).



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## **Use :**

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 (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 O 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.

## **Use**

Turn the thermostat control knob one click further to the  symbol. To turn off, turn the control knob anti-clockwise to the O position.

**Useful hint :** Prior to use, we advise you to read the «Use of the grill on electric ovens» paragraph in the “Preliminary recommendations for the use of the ovens” chapter of this manual.

**REMEMBER :** - GRILL FOOD WITH THE OVEN DOOR CLOSED

- CHECK THE FOOD every minute or so Lacanche grills are extremely powerful.

## **Stainless steel bodied Cookers :**

Use special stainless steel cleaners (ZIP INOX®, JOHNSON INOX®, PPZ INOX®, for instance). Do not use abrasive cleaners.

## **Stainless-steel hop :**

The entire hob is pressed or comprises pressed recesses for easy cleaning and improved hygiene (no water trap). The hob should be cleaned with liquid, non-chlorinated products to avoid scratching the steel.

If the hob is stained use a clay stone- and soap-based paste available from department stores.

## **Brushed Stainless-steel trim :**

The brushed stainless-steel trim should be cleaned with aerosol products available from department stores. You should nevertheless choose a cleaner that contains only a small quantity of silicone to avoid leaving white streaks after the product dries.

## **Brass trim :**

Use a special brass-cleaning product (e.g. MIROR® or BRASSO®) and a soft cloth. If the product runs onto the enamel do not rub (these products generally contain abrasives). Rinse immediately with clean water without rubbing.

Another solution is to use solid soap (Pierre d'argent, Pierre d'argile) applied with a damp sponge to the zones to be cleaned.

This solution is also very effective for cleaning and bringing a shine back to brass or chrome surfaces.

## **Enamelled surfaces :**

Use a sponge soaked in soapy water or a window-cleaning product but never scouring powder.

You can also use methylated spirit but only when the range is cold.

## **Ovens :**

Be sure the power supply is disconnected and the ovens are cold.

Remove scales: Loosen the screw **A** with your hand. Slide the brackets a small distance upwards to disengage the bracket from the lugs **B**.

Caution : To remove the brackets, be sure the brackets are locked

on the lugs **B** before loosening the screw **A**.

Clean the side panels with a non abrasive cleaning agent. Harsh cleaning agents should not be used. If you use such product, first remove the oven door seals and reinstall after cleaning.

Rinse and dry.

After cleaning, replace the back panel with the screws and the washers. Be sure you the screws are correctly screwed.

