

EN

**Notices Standard
04/2022**

65105011/A



MANUAL

04/2022



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INSTALLATION MANUAL

The installation must be carried out in accordance with recognised best practices, the instructions given in this manual and the regulations in force in the country of installation. The instructions in this INSTALLATION MANUAL are intended for qualified technicians with a good knowledge of this type of appliance and of gas and electrical installations.

This manual must be given to the user on completion of the installation.





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.
- Before installation, make sure that the local distribution conditions (type of gas and gas pressure) and the setting of the appliance are compatible.
- The setting conditions of this unit are written on the label or name-plate.
- This appliance is not connected to an combustion by-product extraction vent.
- It must be installed and connected in accordance with the applicable installation rules. Particular attention should be given to the applicable ventilation provisions.

DELIVERY AND UNPACKING:

The appliance is delivered on a wooden pallet, packed with cardboard.

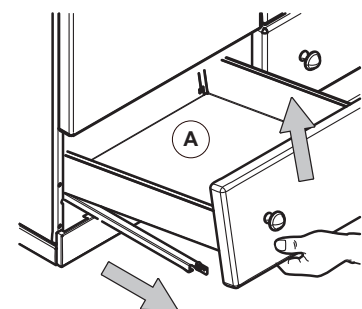
- Unpack and check the appliance for damage upon receipt. In case of damage, mark the delivery note accordingly, and within 48 hours notify the carrier in writing by registered mail with acknowledgement of receipt.
- To release the appliance from the pallet, use a 10 mm Allen key to remove the screws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

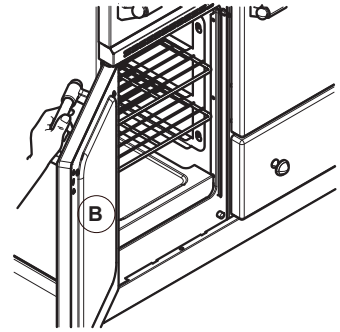
The base of the appliance is made up of a stainless steel frame with rollers on jacks. Using these, the appliance can be raised in order to move it and to adjust its height. The stainless steel front plinth is fixed to the appliance. It can be removed by taking out the pins from the top edge of the plinth.

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

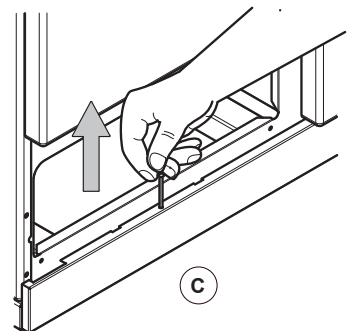
- Ⓐ Remove the drawers and, if required, open the side doors.



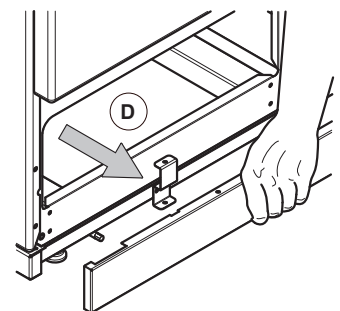
B Open the side door if necessary.



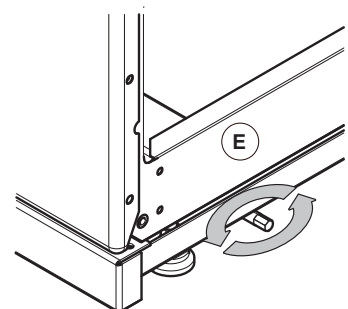
C Pull out the pins from the top edge of the plinth.



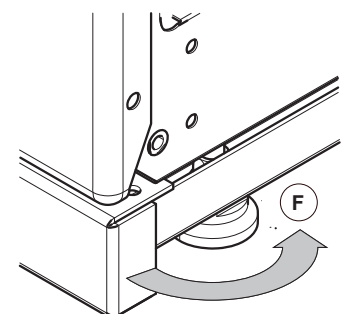
D Remove the plinth.



E Using the 7 mm 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.

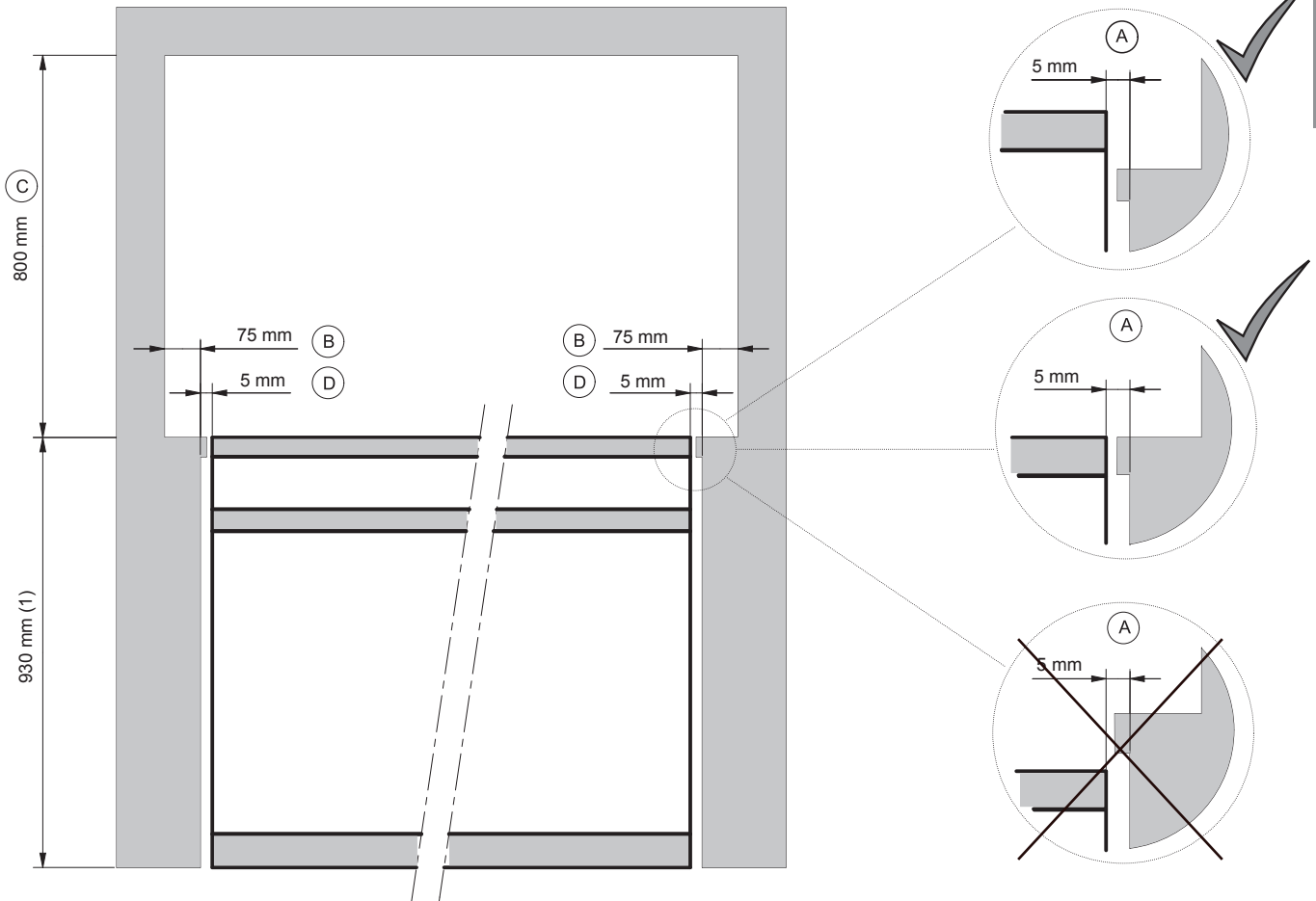


F Adjust the jacks using the 20 mm spanner supplied.



PLACE OF INSTALLATION:

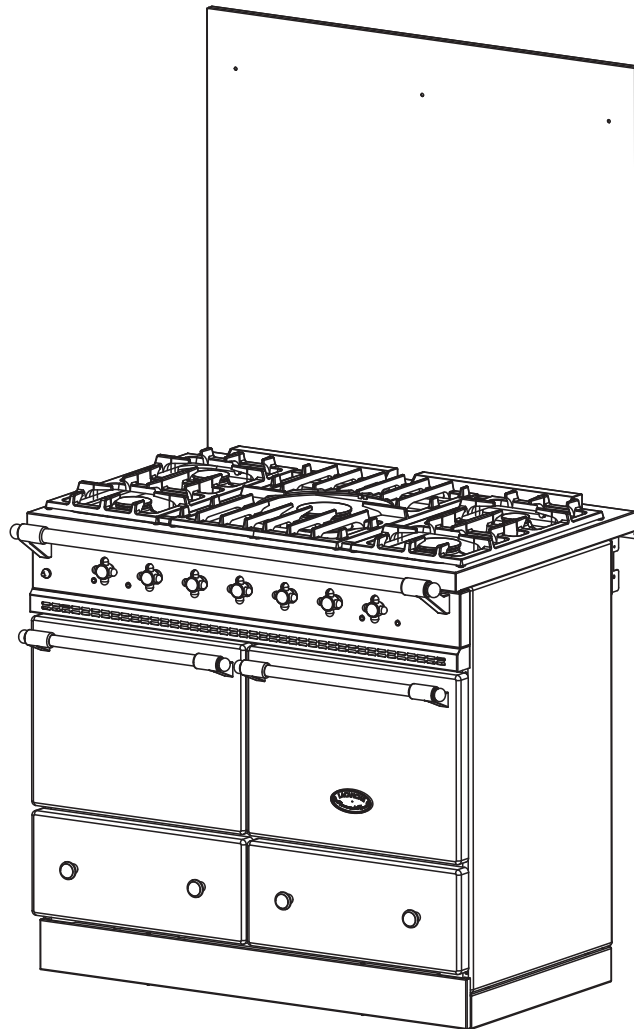
- Class 2 devices, sub class 1.
- Check that the gas and electrical supplies, as well as the water supply and drain if required for a combined bain-marie and steam cooker, are provided at the back of or close to the appliance.
- Check that there is adequate space to move the appliance and that the clearance distances shown in the diagram below are available.



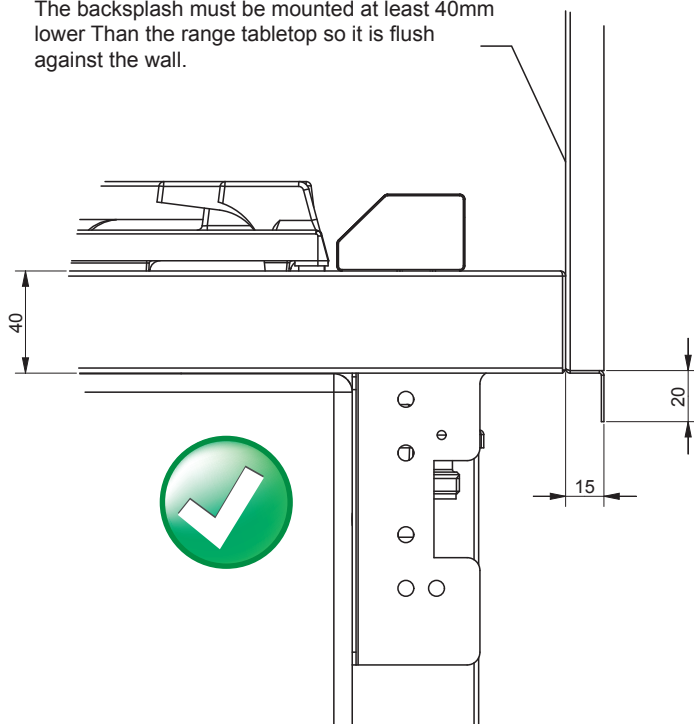
(1) CAUTION : Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

- (A) When the appliance is installed next to a worktop surface, the top surface of the appliance must be adjusted level with or above the adjacent surface.
- (B) Above the level of top surface of the appliance there must be a minimum lateral clearance of 75 mm between the edge of the appliance and any adjacent surface. This minimum clearance may be reduced to 50 mm when the surfaces are made of a fireproof material (ceramics, glass, stone, metal).
- (C) There must be a minimum vertical clearance of 800 mm between the top surface of the appliance and any horizontal surface above.
- (D) A minimum lateral clearance of 5 mm between the appliance and the adjacent walls is recommended so that the appliance can be moved and positioned. In order to facilitate other operations such as cleaning, maintenance or repairs, it is recommended that the appliance be kept free, without being permanently fixed to or enclosed within its location.
- (E) It is recommended that the front edge of the appliance is 55 mm further outward than the front edges of the adjacent units.

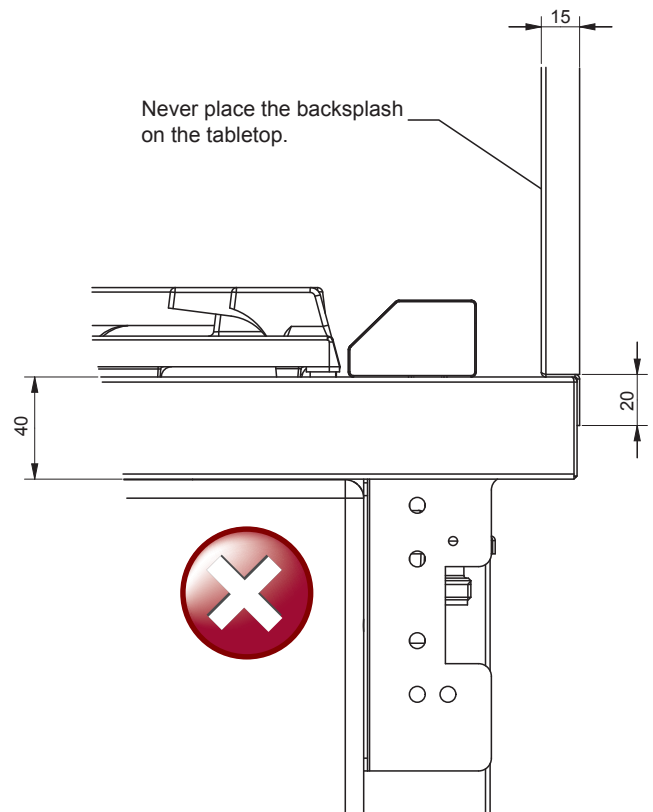
MOUNTING OF THE BACKSPLASH FOR LACANCHE RANGES

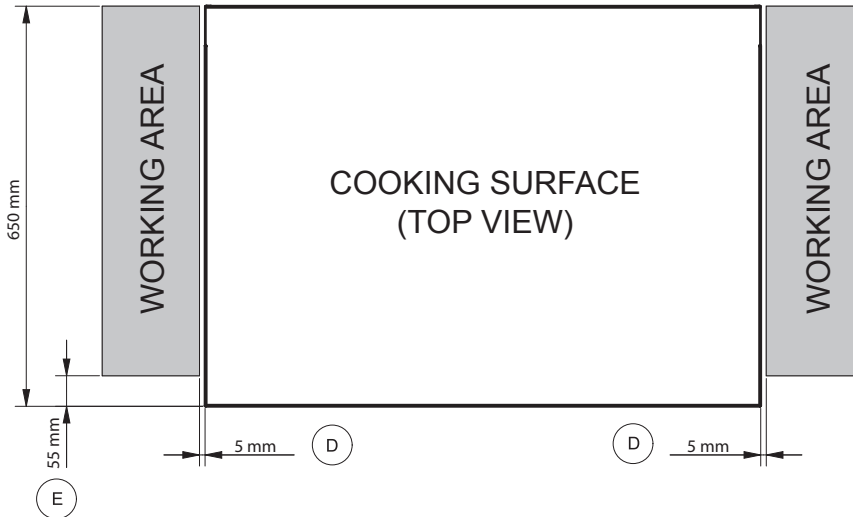


The backsplash must be mounted at least 40mm lower than the range tabletop so it is flush against the wall.



Never place the backsplash on the tabletop.

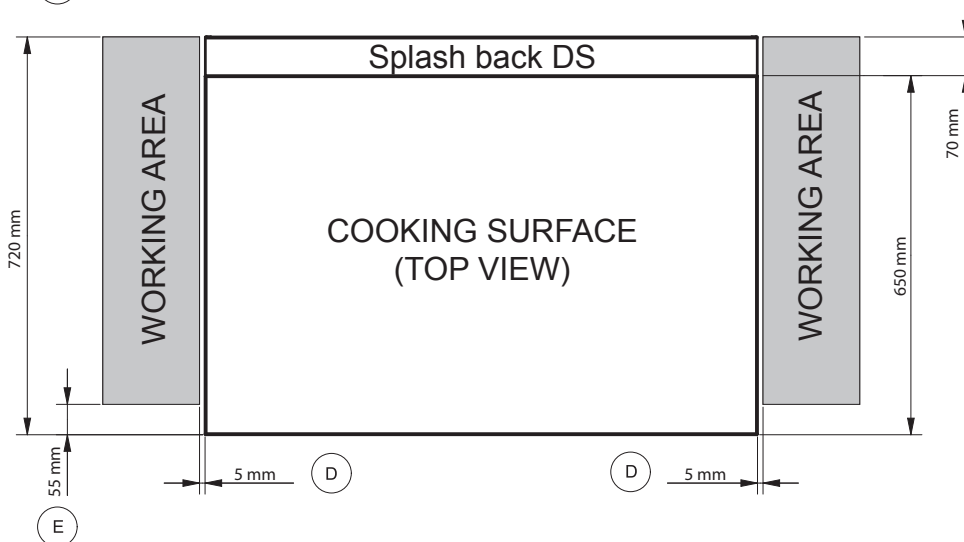
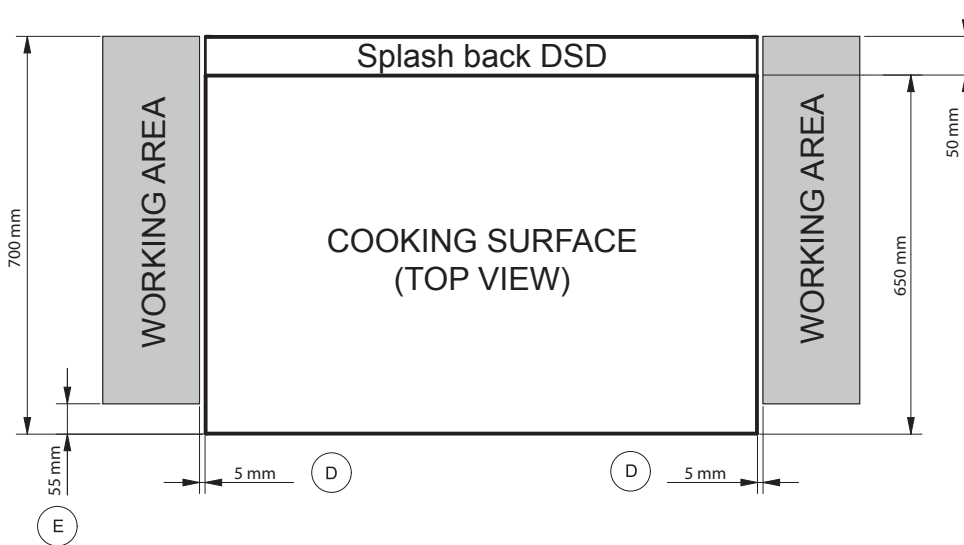




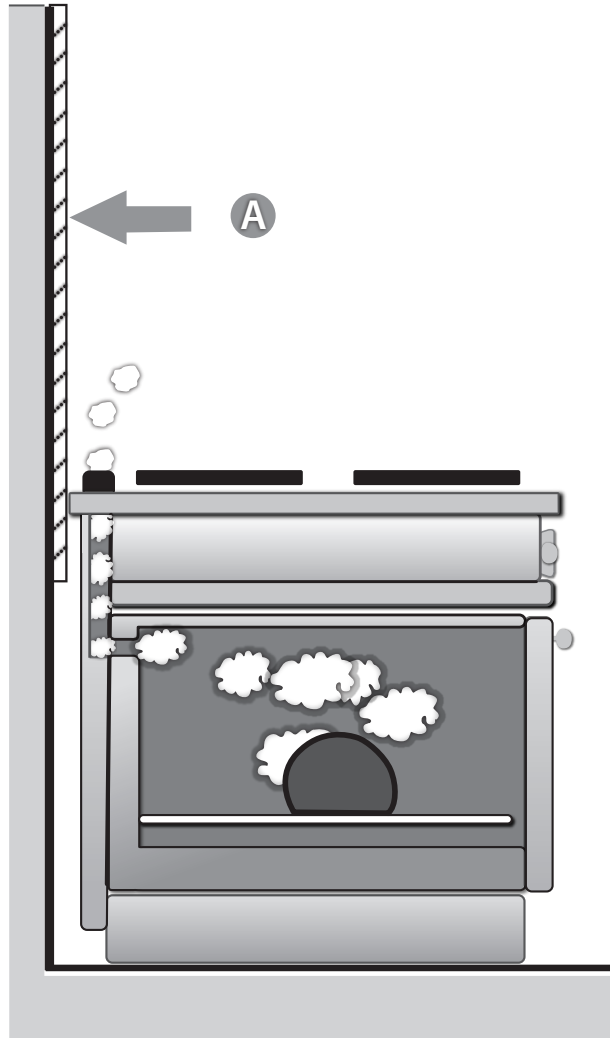
USE OF SPLASH BACK (Ref. DS) AND BACK COVERS (Ref. LCH and LCR):

The splash back and covers are particularly recommended as accessories for appliances installed in between other units and/or walls. They bring the appliance 50 mm (DSD) to 70 mm (DS) from the wall, making its overall 700 or 720 mm.

They also make the working environment more comfortable.



Important note on backsplash material:



The ovens in the Lacanche range have a very high level of energy efficiency, which means that almost no heat escapes from the oven cavities or through the door seals. Steam produced naturally during cooking must be vented. The outlets necessary for the ventilation of the ovens of your Lacanche piano are positioned at the back of the hob.

Since steam can escape from this vent, it is important to install a suitable backsplash material behind your Lacanche piano (A)

Do not use water-sensitive materials such as porous stones, wood, plaster or plasterboard, acrylic, latex, or matte paints, unglazed ceramics, etc.

WARNINGS:

Our gas supply connections on our products comply with the ISO EN 228-1 standard (parallel external thread). For cases in countries requiring fittings in accordance with EN ISO 10226-1 (conical external thread), an adapter fitting is supplied with the device (see **table 13** in the technical annex).

Lacanche's gas range cookers are designed to operate with natural gas (from a distribution network) or with LPG (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:

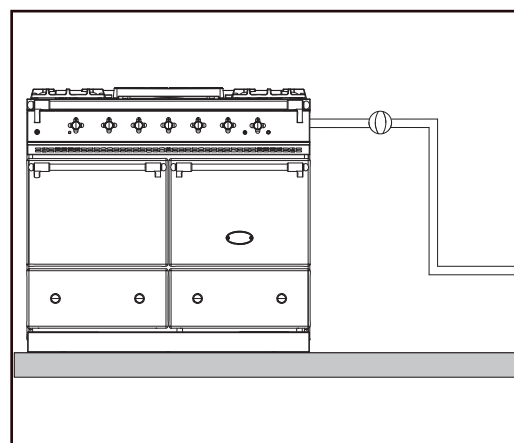
- The electrical ignition for the burners works if the appliance is connected to the electrical power supply. Check that the electrical connection has been or can be made (refer to Section "Electrical power connection").

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



Natural gas:

Since 1st July 1997, an automatic shut-off valve must be fitted to all new installation or whenever an existing shut-off valve is replaced.

LPG (butane-propane):

Propane gas:

The installation must have a class-1 safety regulator.

Connect the appliance to the outlet of a 4 kg/h regulator. Recommended dual bottles to inlet of regulator for correct operation of the appliance during prolonged periods at full capacity. Supply from 35 kg bottle or from tank is possible and recommended (connection to appliance using approved LPG flexible hose with maximum length of 2 m).

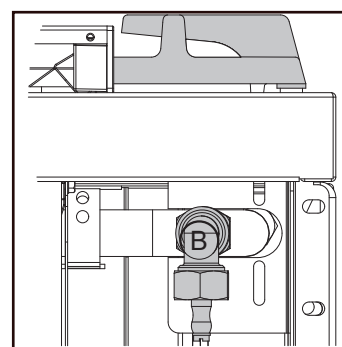
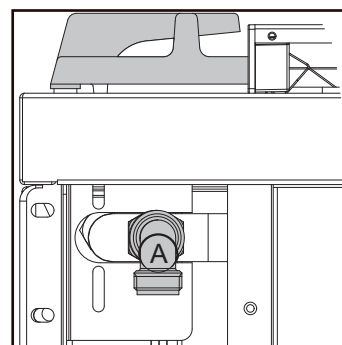
Butane gas:

The connection must be made using a butane safety regulator fitted to the bottle (connection to appliance using approved LPG flexible hose with maximum length of 2 m).

Connect the appliance to the outlet of a 2.6 kg/h regulator. Recommended dual bottles to inlet of regulator for correct operation of the appliance during prolonged periods at full capacity

CONNECTION:

- The appliance is equipped with a Ø15/21 male connector (B), 1/2" gas thread, to the back of the appliance.
- For a correct supply, use an approved flexible connector of suitable characteristics, such as a wire-reinforced flexible connector.
- Once connected, check the supply pressure at the pressure port (B) to the back of the appliance, in one of the ends of the gas inlet manifold.
- Check the connection for leaks.



GAS CONNECTION



OPERATIONAL TESTS AND CHECKS:

Once connected, check that the burners operate correctly (hob and oven) and adjust as required.

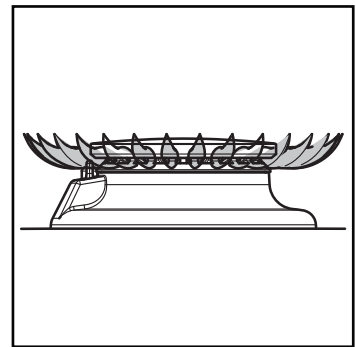
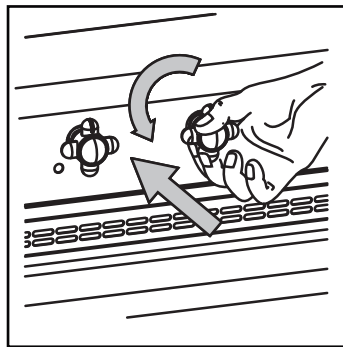
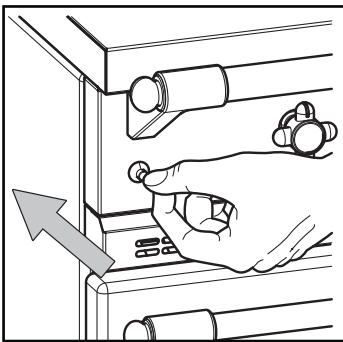
CHECKING THE OPERATION OF THE HOB BURNERS :


- ① • 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.

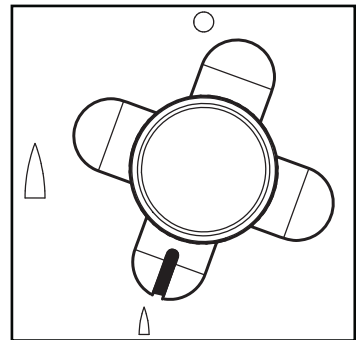
- ② Push down on the control knob and turn it anticlockwise; press simultaneously on the ignition pushbutton.

Once the burner is lit, release the ignition pushbutton.

Keep the control knob down for about ten seconds in order to engage the safety thermocouple.



- ③ Turn the control knob anticlockwise whilst keeping it pushed; set it to the “low flame” setting indicated by the symbol of a small flame «». Release the control knob.

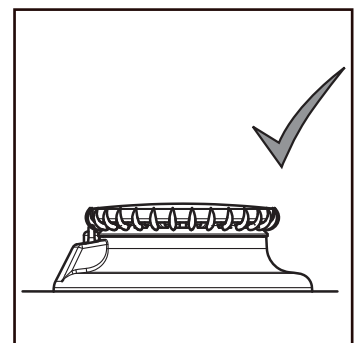


- ④ In the low flame setting, the flame must be low, steady and covering slightly the tip of the thermocouple.

► 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 the flame is too strong in the low flame setting, proceed to adjust the burner (refer to Section “Adjustment of the hob burners”).

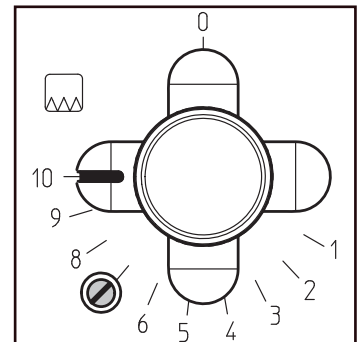
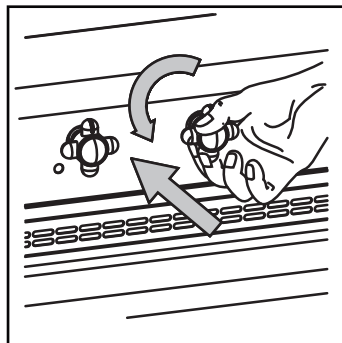
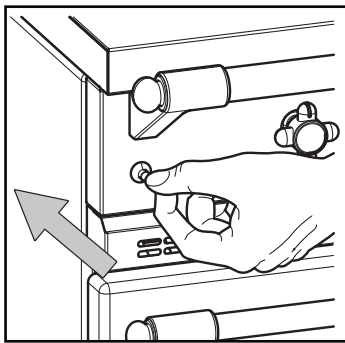
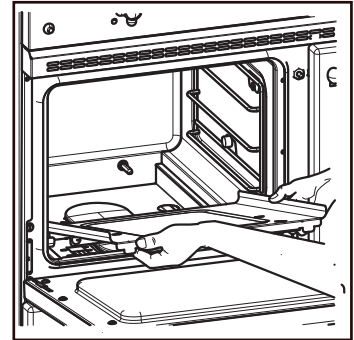


CHECKING THE OPERATION OF THE OVEN BURNER:

Once connected, check that the burners operate correctly (hob and oven) and adjust as required.

- Check that the appliance is connected to the electrical power supply.
- Check that the gas shut-off valve is open.

- ① Open the oven door.
- ② Remove the bottom panel from the oven to be able to see the ignition and operation of the burner.
Keep the control knob down for about ten seconds in order to engage the safety thermocouple.
- ③ Push down on the control knob and turn it to the setting 10; press simultaneously on the ignition pushbutton.

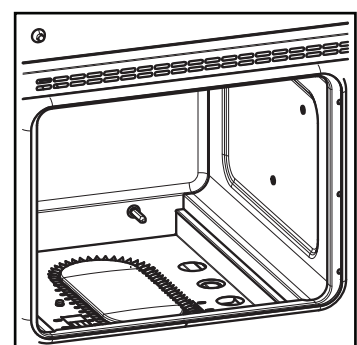
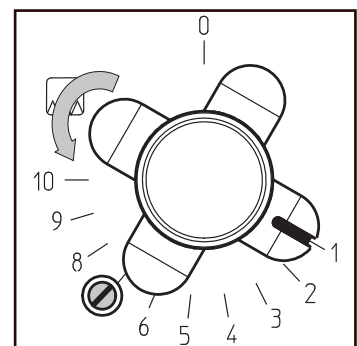


- ④ Once the burner is lit, release the ignition pushbutton.
Keep the control knob down for about ten seconds in order to engage the safety thermocouple.

- ⑤ Release the control knob.
- ⑥ Close the oven door and wait for about 15 minutes.
- ⑦ Turn the control knob to the setting 1.

- ⑧ 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

- ⑨ In the low flame setting, the flame must be steady and low.
 - ▶ 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 oven burner").
 - ▶ If the flame is too strong in the low flame setting, proceed to adjust the burner (refer to Section "Adjustment of the oven burner").



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").

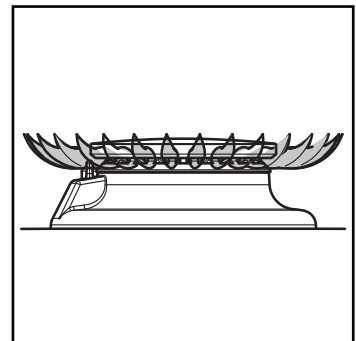
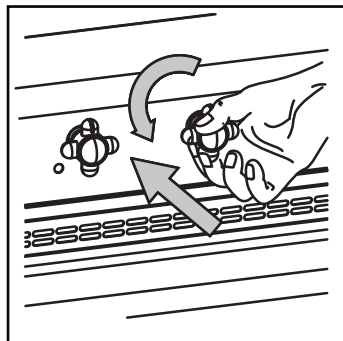
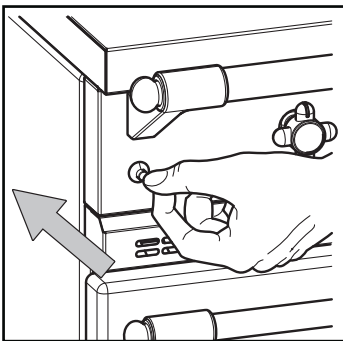
WARNING:

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

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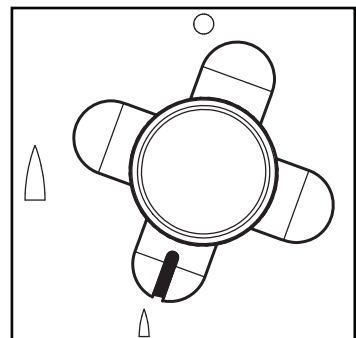
OPERATION:

- 1 Push down on the control knob and turn it anticlockwise; press simultaneously on the ignition pushbutton.
Once the burner is lit, release the ignition pushbutton.



- 2 Still pushing down on the control knob, set it to the small flame "A" setting.

After about ten seconds to allow for the engagement of the thermocouple, release the control knob.

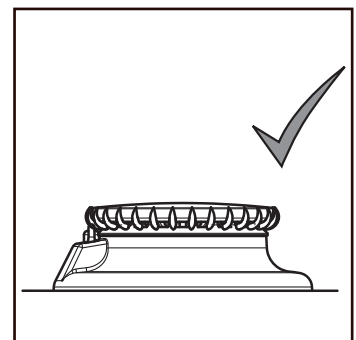


- 3 Turn the control knob anticlockwise whilst keeping it pushed; set it to the "low flame" setting indicated by the symbol of a small flame "A".
Release the control knob.

- 4 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.

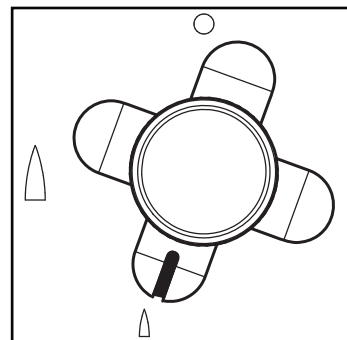


ADJUSTMENT OF THE HOB BURNERS

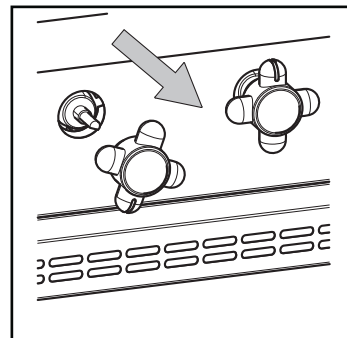
ADJUSTMENT OF THE FLOW RATE:

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.

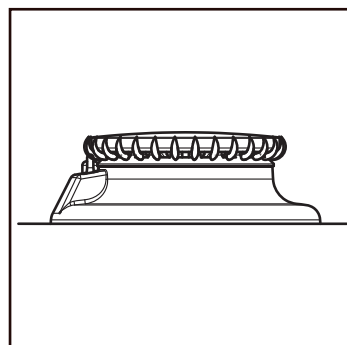
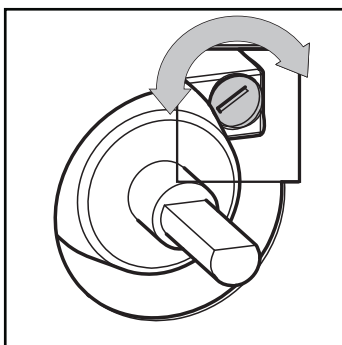
- 1 With the burner on, set the control knob to the small flame «» setting.




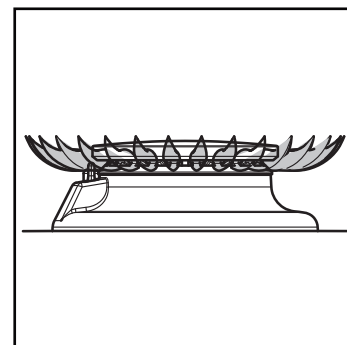
- 2 Remove the control knob.





- 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 the large flame «» setting.



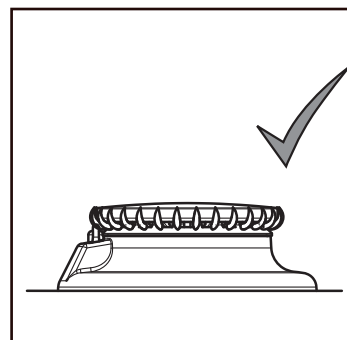
- 5 Turn quickly from the large flame «» setting to the small flame «» setting.

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



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.

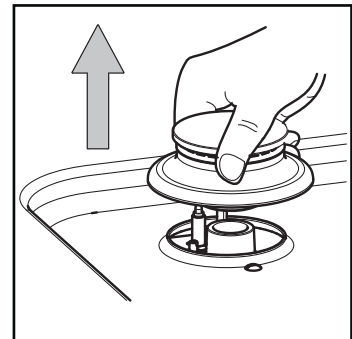
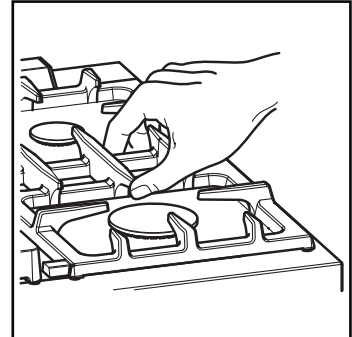
A soft flame with yellow tips is the result of lack of air.

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.

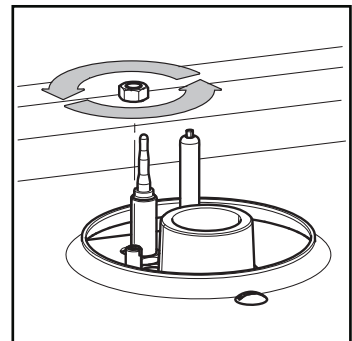
To avoid all risks of burns, ensure that all components likely to be handled manually (pan stands, burner caps...) and other elements in the working area are not hot.

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



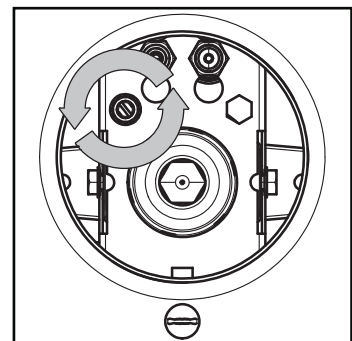
- 2 Through the hole in the table, remove the locknut from the adjusting spigot of the air ring using a 7 mm spanner.

- ▶ 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.

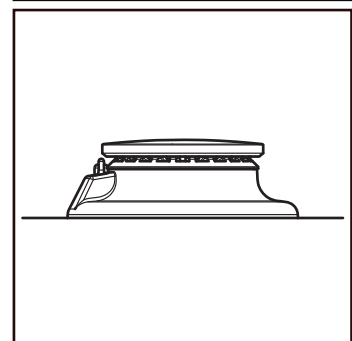
- 4 Once the adjustment completed, replace the burner body and cap and run a new test.



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 OVEN BURNER



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").

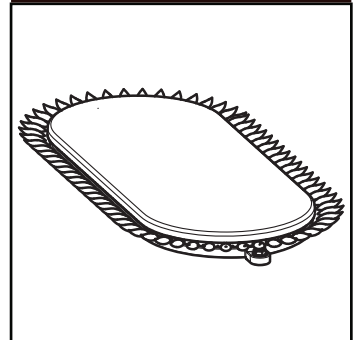
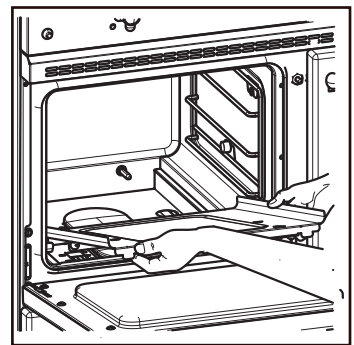
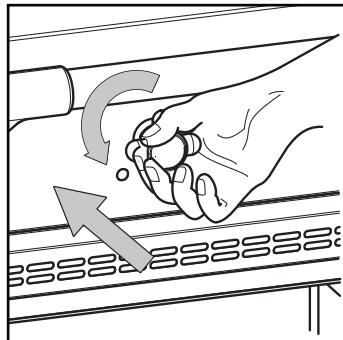
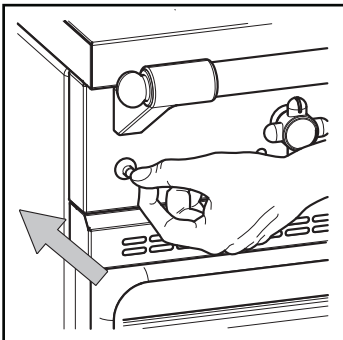
WARNING:

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

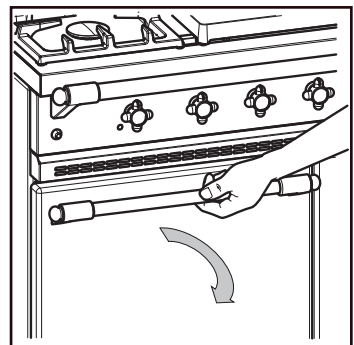
OPERATION:

- ① Open the oven door.
- ② Remove the bottom panel.
- ③ Push down on the control knob and turn it; press simultaneously on the ignition pushbutton.

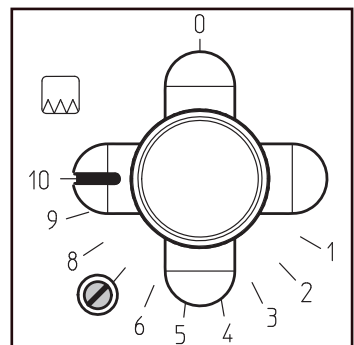
Once the burner is lit, release the ignition pushbutton.



- ④ Close the oven door.



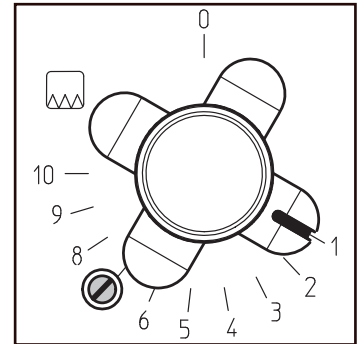
- ⑤ Leave the oven to warm up for about 10 minutes (thermostat setting 10).



ADJUSTMENT OF THE OVEN BURNER

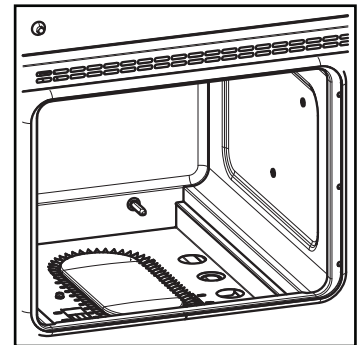
- ⑥ Turn to low flame (thermostat setting **1**).

- 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”).



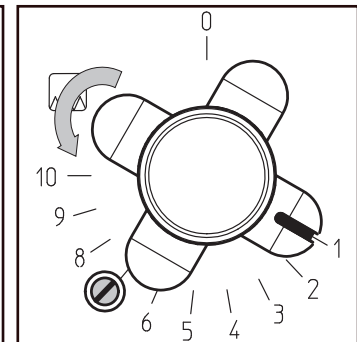
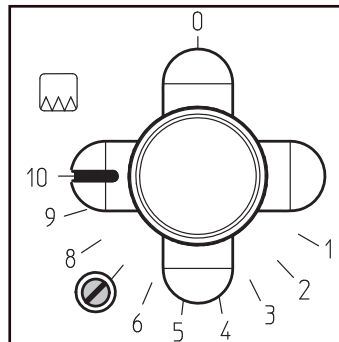
ADJUSTMENT OF THE FLOW RATE:

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 (see instructions ① to ④ above), leave the oven to warm up in setting **10** for 10 minutes.

Turn the control knob to the setting **1**.

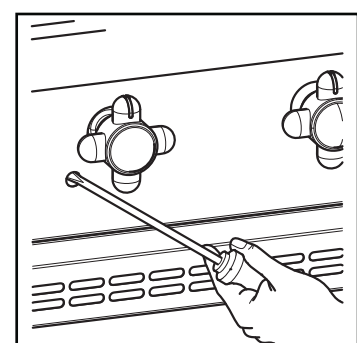
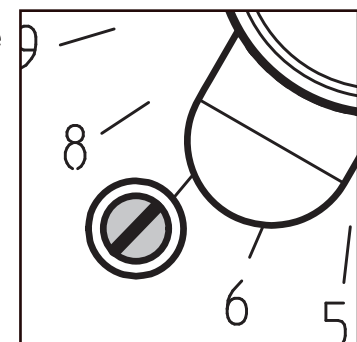
- ② Open the oven door to check visually the height of the flame.



- 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.



ADJUSTMENT OF THE OVEN BURNER



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.

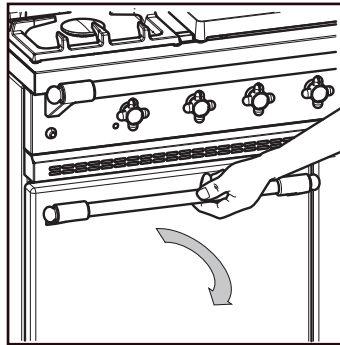
A soft flame with yellow tips is the result of lack of air.

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

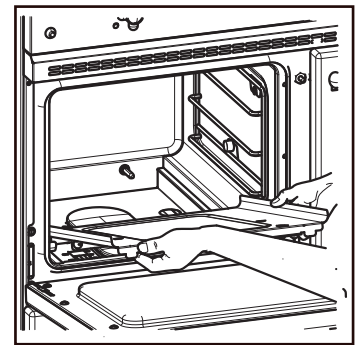
CAUTION: The adjustment of the air ring is done with the burner off.

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.



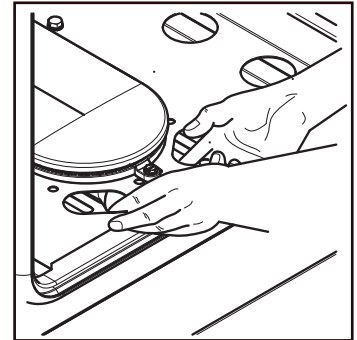
② Remove the bottom panel.



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:

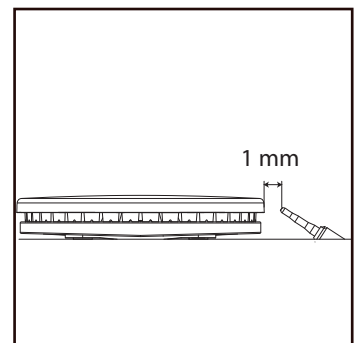
- The tip of the thermocouple is well covered by the flame and does not touch the burner.

The gap between the thermocouple and the burner is 1 mm.

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



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.

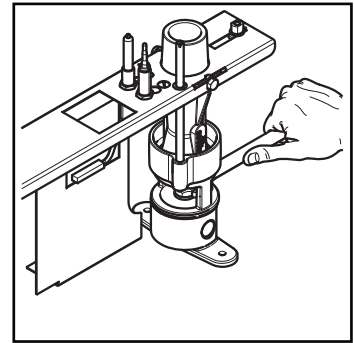
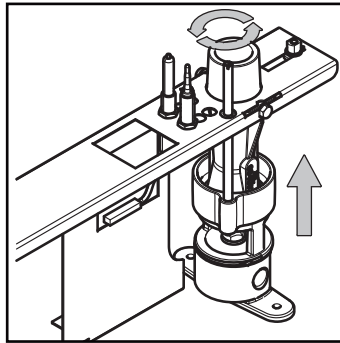
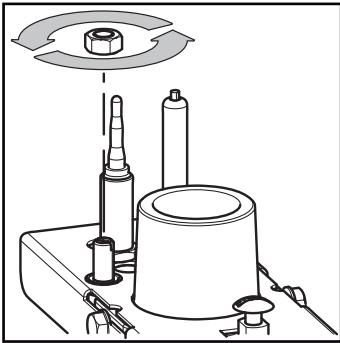
The diameter of the injectors are suitable for the power of the burners and the gas supply (refer to **Table 7** in the technical annex).

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 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 spanner.



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

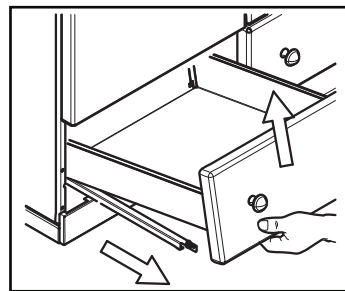
Injector diameters depend on the type of gas supply, as shown in **Table 7** in the TECHNICAL ANNEX.

- 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.
- ⑩ Reconstitute the sealing of the idle screw, replace the labels indicating the diameter of the injectors, as well as the identification at the connection point of the nature of the gas and its pressure.

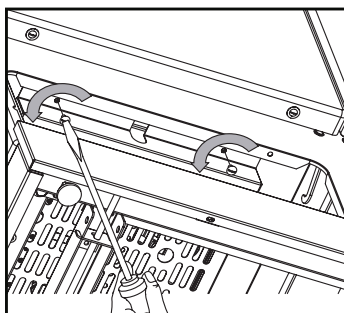
CHANGE OF GAS

CHANGING THE OVEN BURNER INJECTOR:

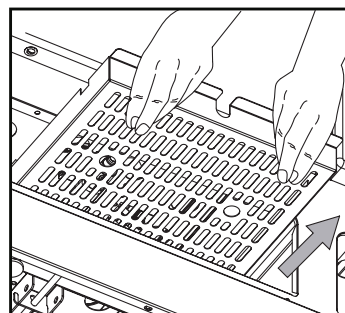
- 1 Remove the drawer for access to the connection of the burner under the oven.



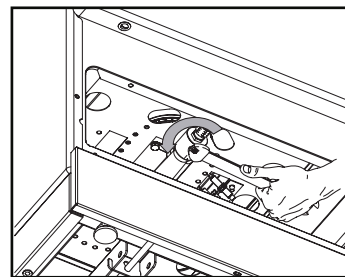
- 2 Remove the 2 screws.



- 3 Remove the perforated protective box from the burner.



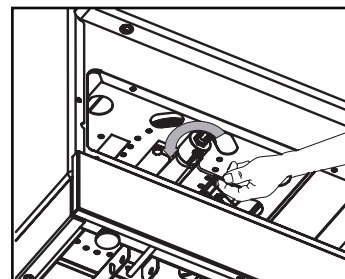
- 4 Using a 7 mm spanner, loosen without removing the nut in the air ring.



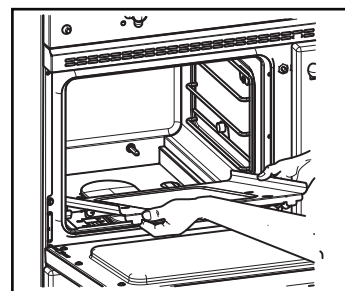
- 5 Using a 2 mm Allen key, loosen without removing the set screw to release the injector holder.

- 6 Remove the injector holder from the burner.

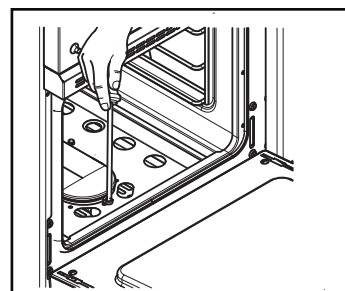
- 7 Open the oven door.



- 8 Remove the oven bottom panel.



- 9 Remove the screw holding the burner with a screwdriver.

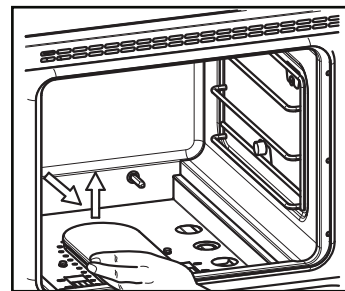


CHANGE OF GAS



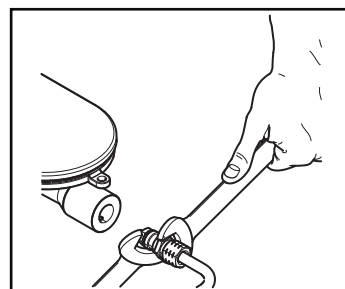
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- ⑩ Remove the burner by pulling it towards the front and lifting its back.



- ⑪ Through the opening exposed after the removal of the burner, remove the injector:

- ▶ Using a 16 mm spanner, hold the injector holder.
- ▶ Using a 12 mm spanner, unscrew the injector.



- ⑫ 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 gap between the thermocouple and the burner.

- ⑬ Proceed to the adjustment of the burners (refer to Section “Adjustment of the hob burners”).

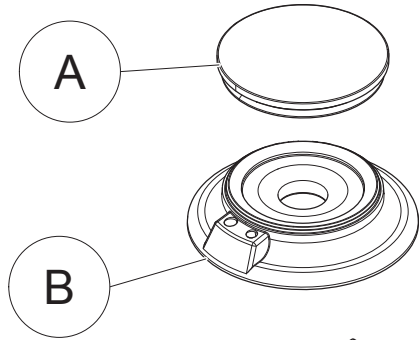
- ▶ Adjustment of the low flame flow rate.
- ▶ Adjustment of the primary air.
- ▶ Adjustment of the thermocouples.

- ⑭ Reconstitute the sealing of the idle screw, replace the labels indicating the diameter of the injectors, as well as the identification at the connection point of the nature of the gas and its pressure.

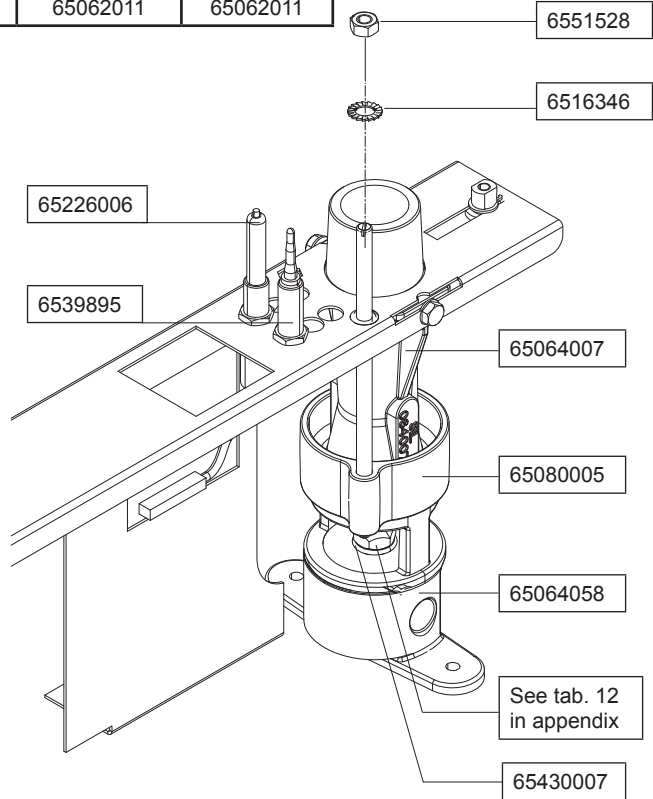
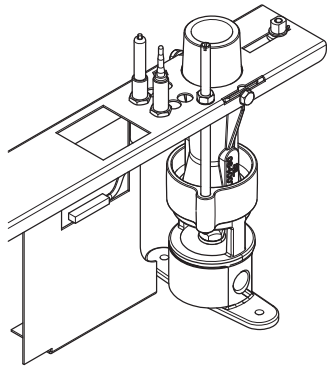
GAS CIRCUIT



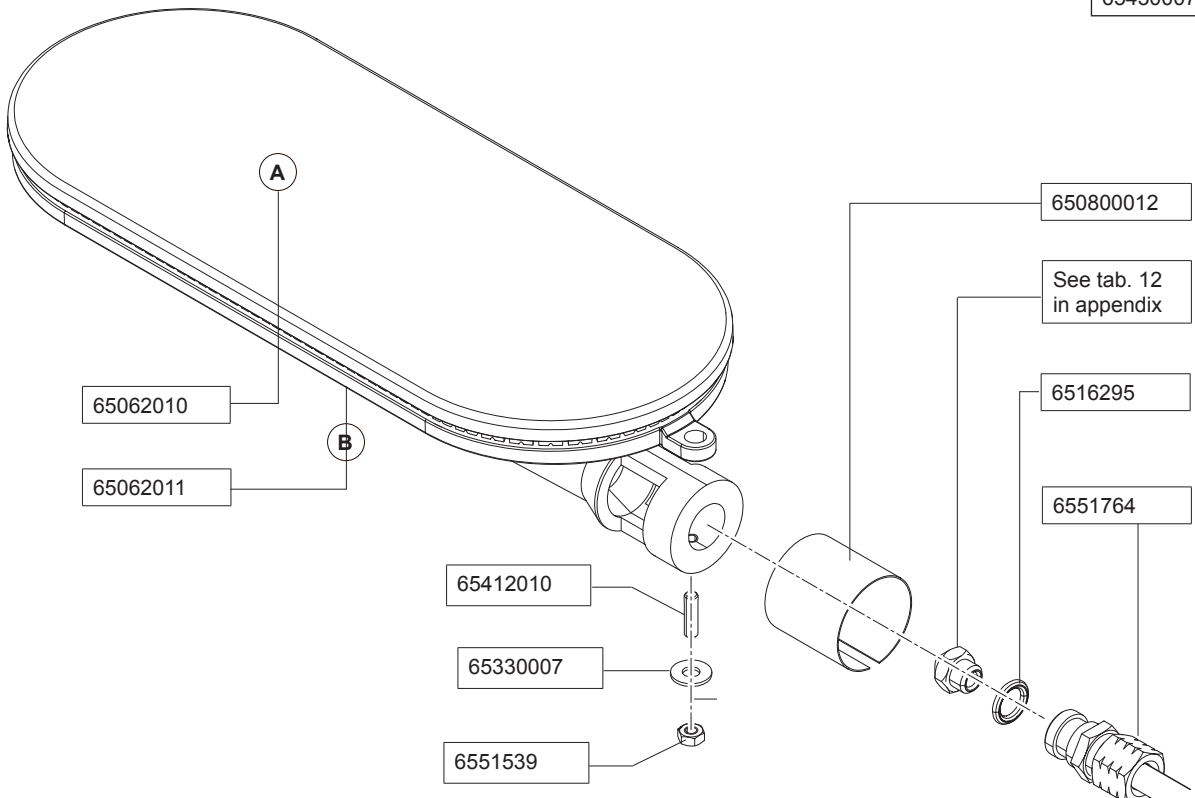
For references and descriptions of the various components refer to **table 12** in appendix;



	A	B
1,5 kW	65330005	65640005
3 kW	65330006	65640006
4 kW	65330007	65330007
5 kW	65330008	65640008
3.5 kW	65062010	65062010
4 kW	65062011	65062011



REFERENCE 90000003



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ELECTRICAL POWER CONNECTION



The installation must be carried out in accordance with recognised best practices, the instructions given in this manual and the regulations in force in the country of installation.
The means for disconnection must be provided in fixed installations in accordance with all relevant regulations.


BEFORE CONNECTION:

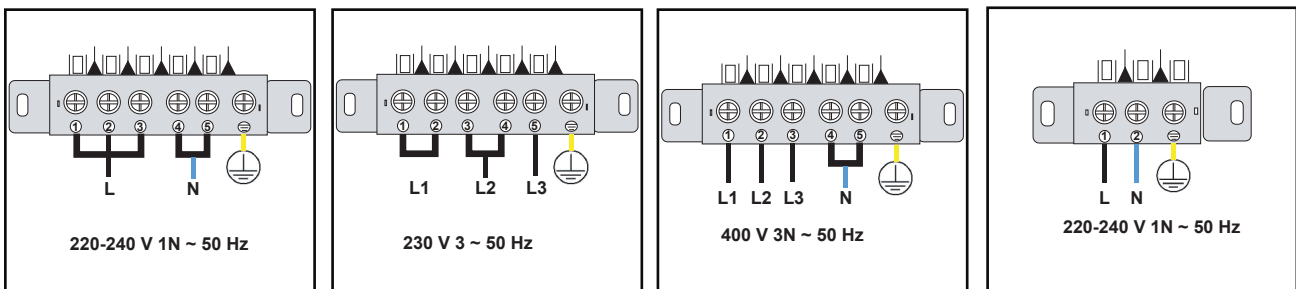
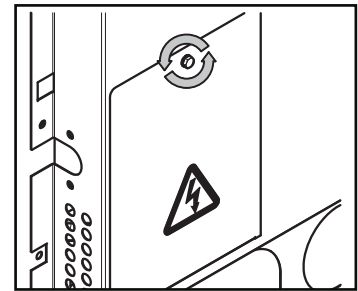
Check that:

-  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.

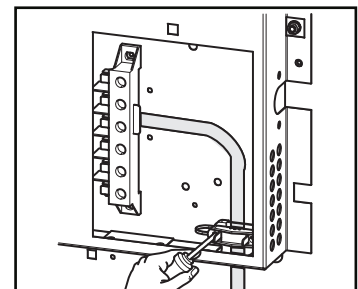
CONNECTION:

- Use a standard flexible cable (245 IEC 57 or 245 IEC 66, or any other cable with the same characteristics).
- The power supply cables between the isolating traction device and the terminals must be of such lengths as to ensure in the event of traction that the live cables become taut before the earth cable.
- 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.

- 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.



 **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.

WIRING DIAGRAMS



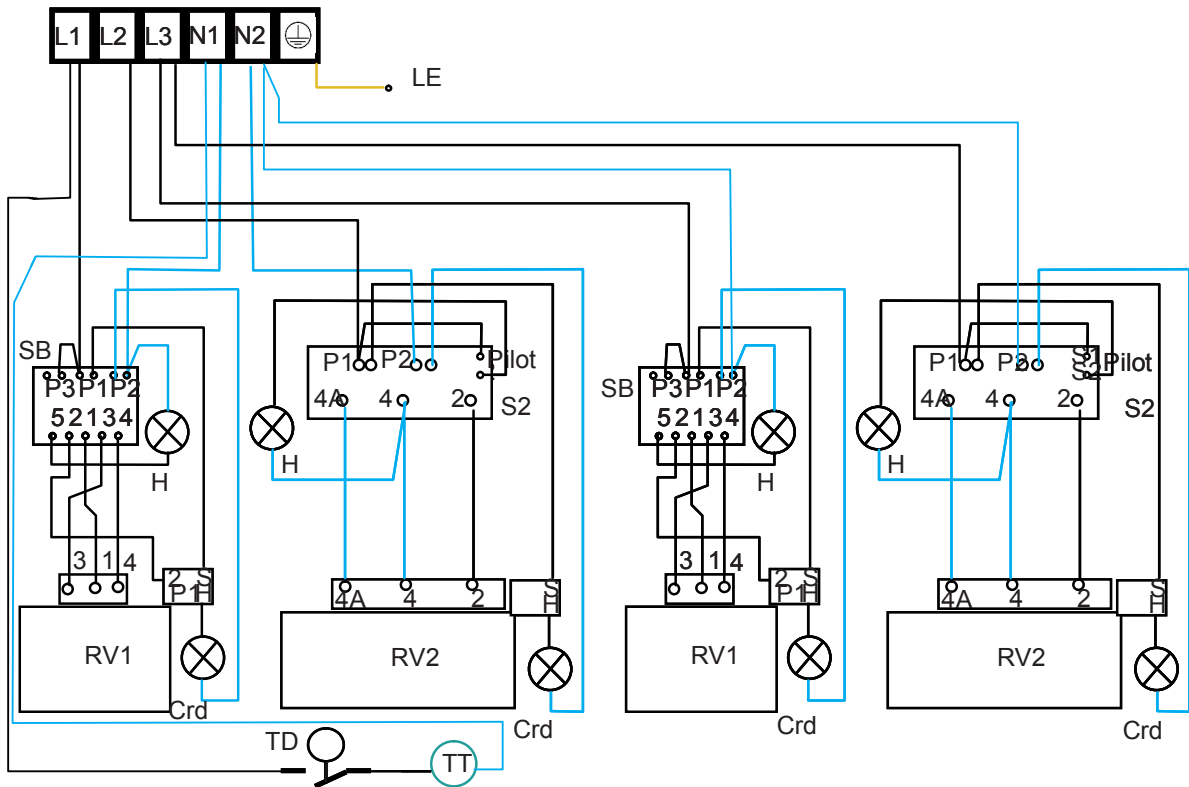
For references and descriptions of the various components refer to **table 11** in appendix;

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Wiring diagrams Settings	Ceramic hob 4 burners	Ceramic hob 5 burners	Induction hob 3 burners	Induction hob 5 burners	Induction hob 6 burners	Gas oven + burners 3 - 4 - 5 or 6 burners	Electric static oven 76 L	Electric static oven 57 L	Electric multifunction fan 51 L	Electric oven multifunction 68 L	Vertical electric oven multifunction 69 L	Grill oven	Simmer oven	Electric oven multifunction 112 L
Cormatin	A		C			F	G			J				
Rully						F	G			J		L ₁		
Beaune/Bussy					E	F		H			K			
Cluny		B		D		F		H	I			L		
Cluny Grand chef														N
Chagny		B		D		F		H	I					
Volnay/Vougeot		B		D		F	G			J			M	
Chassagne/ Chambertin	A		C			F	G			J			M	
Saulieu/Savigny	A		C			F	G			J	K			
Sully	A		C			F	G			J				
Fontenay	A		C			F	G			J			M	
Citeaux	A		C			F	G			J	K		M	

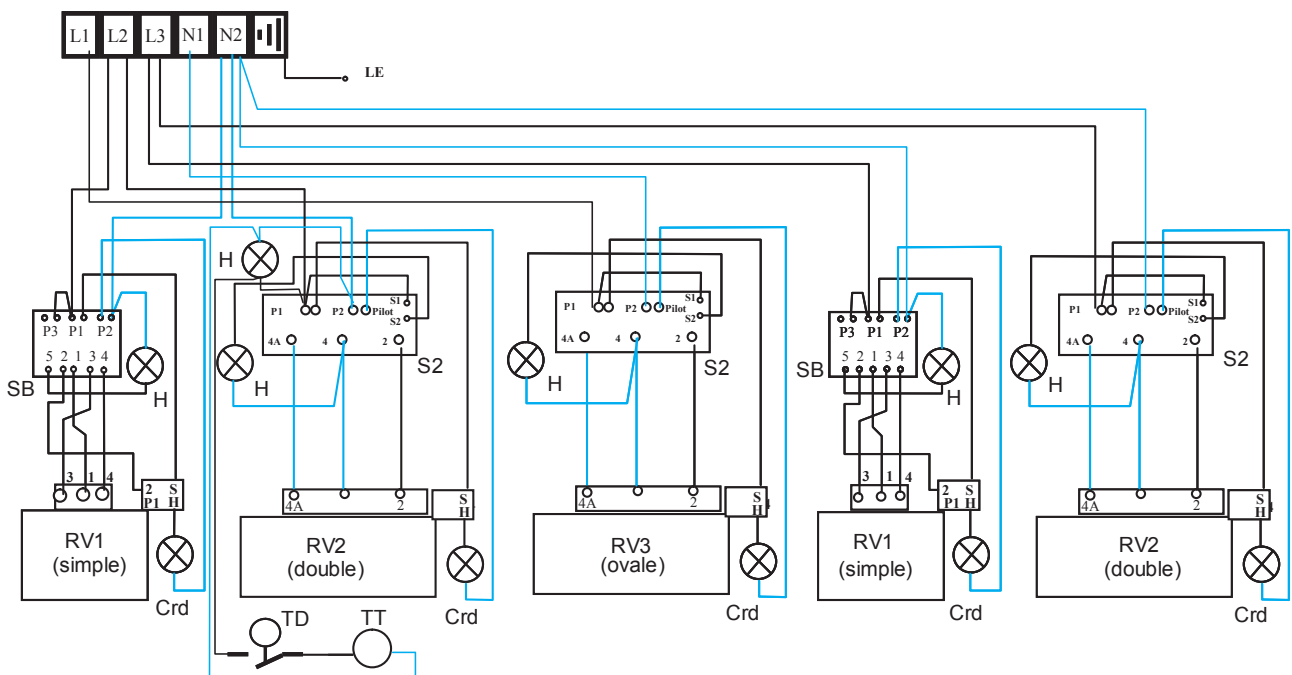
Ceramic hob with 4 burners

A



Ceramic hob with 5 burners

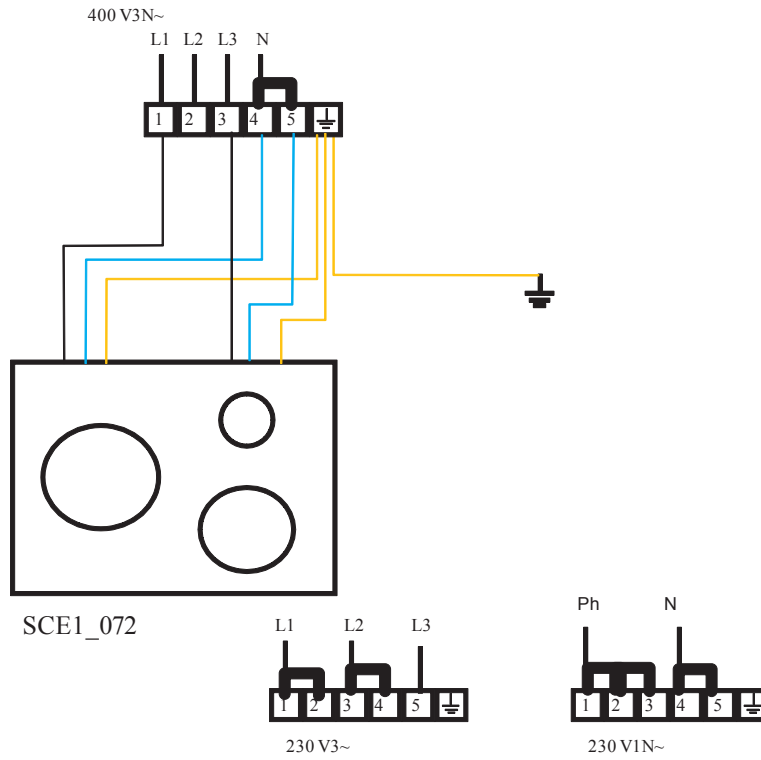
B



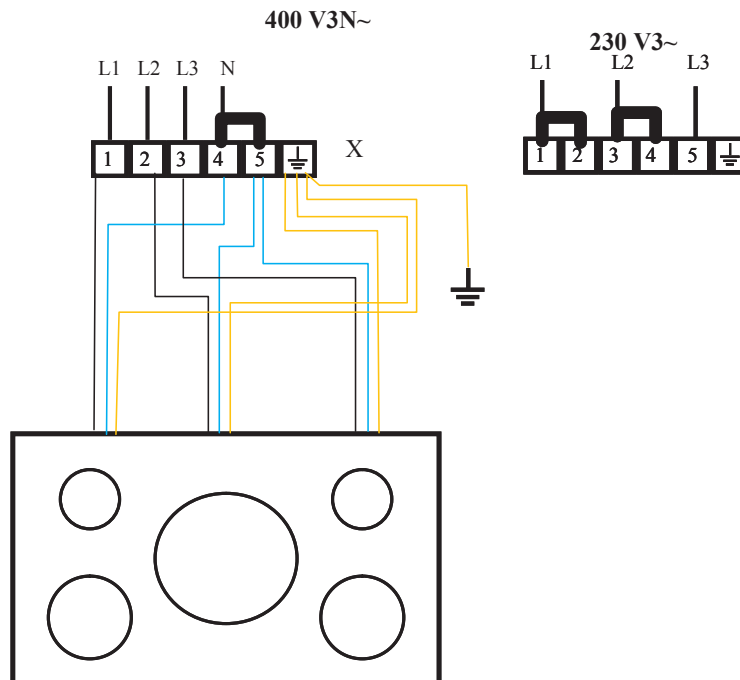
WIRING DIAGRAMS



Induction hob with 3 burners

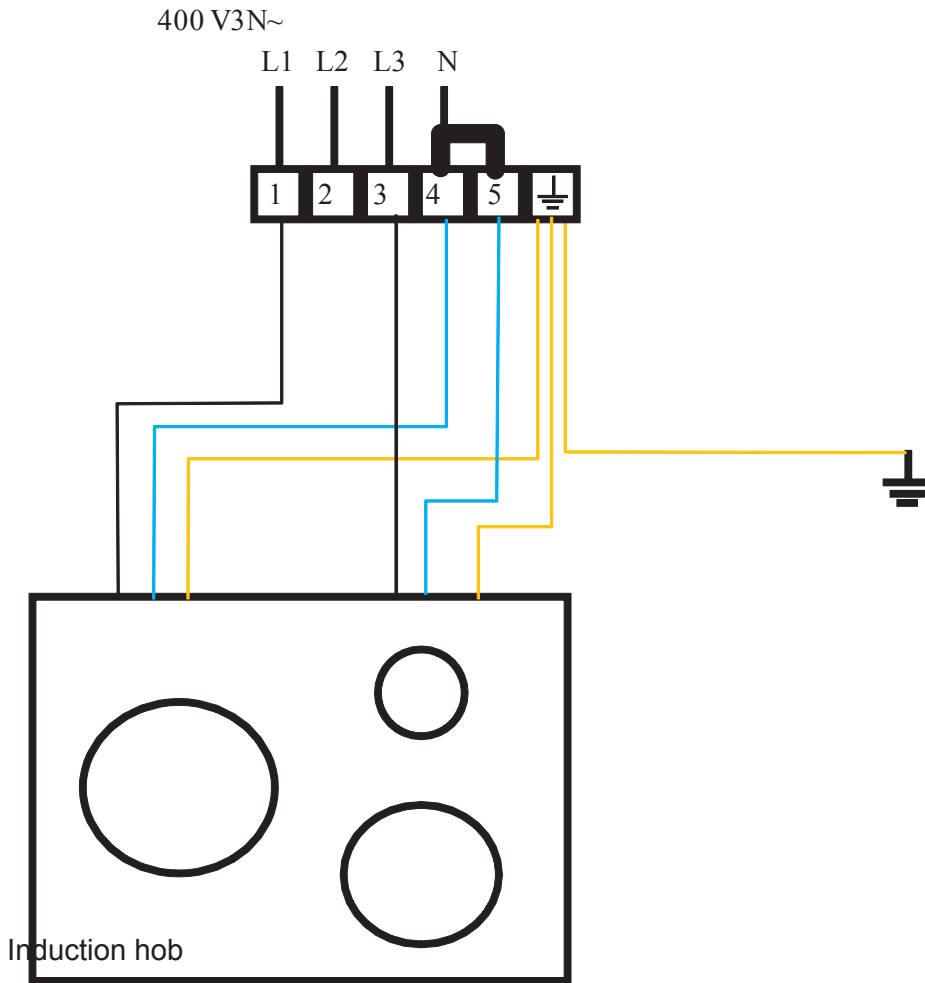


Induction hob with 5 burners

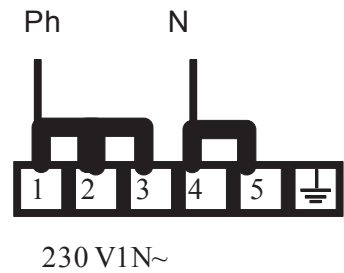
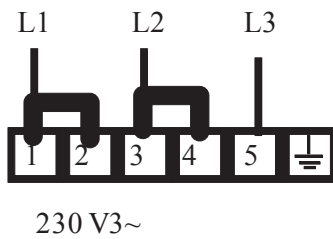


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Induction hob with 6 burners



SCE1_072

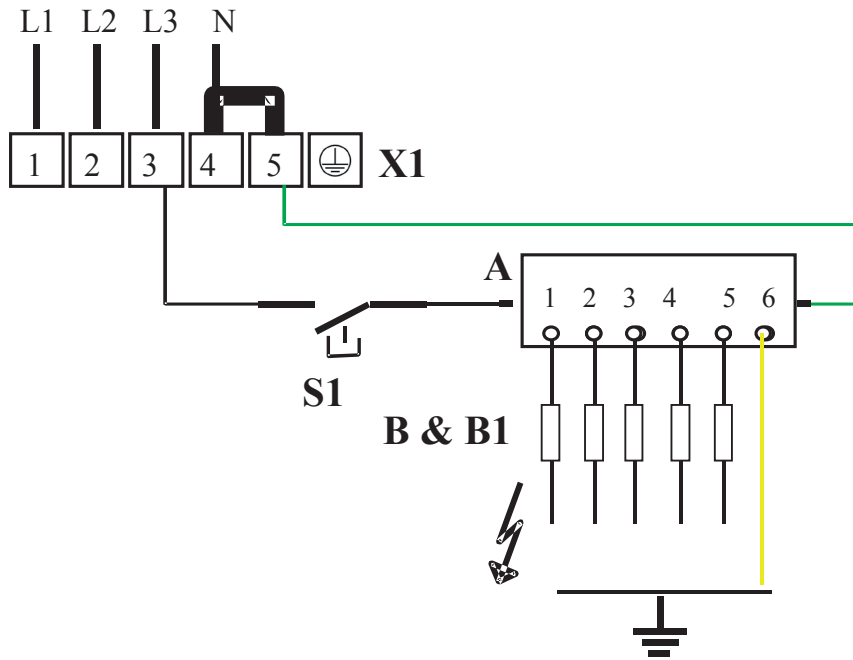


WIRING DIAGRAMS



F

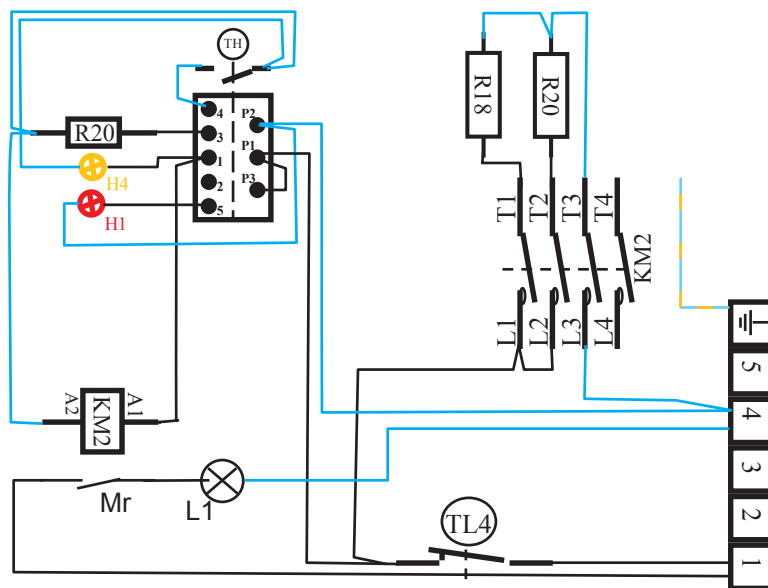
Gas oven + gas burner



Note: Ignition controller terminal lugs not in use are to be grounded.

Gastro static electric oven

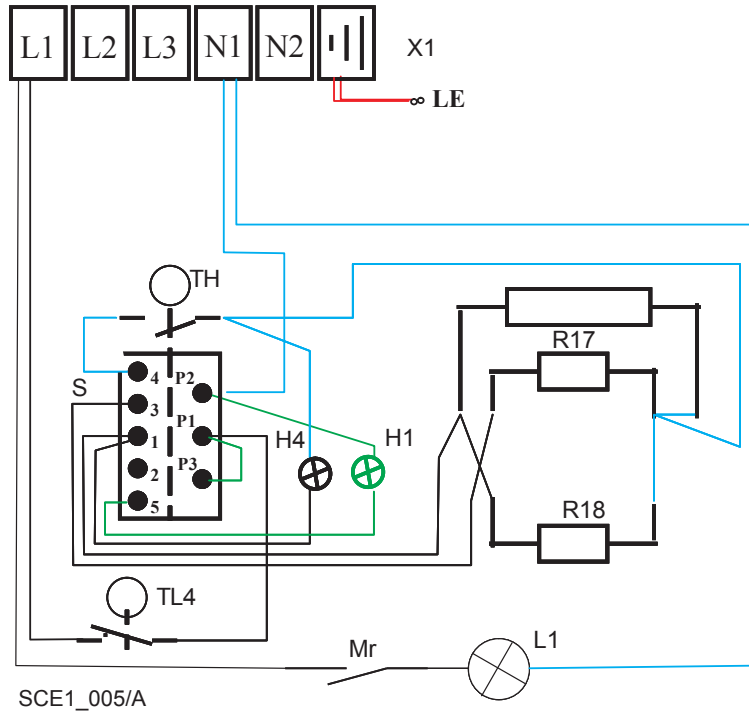
G



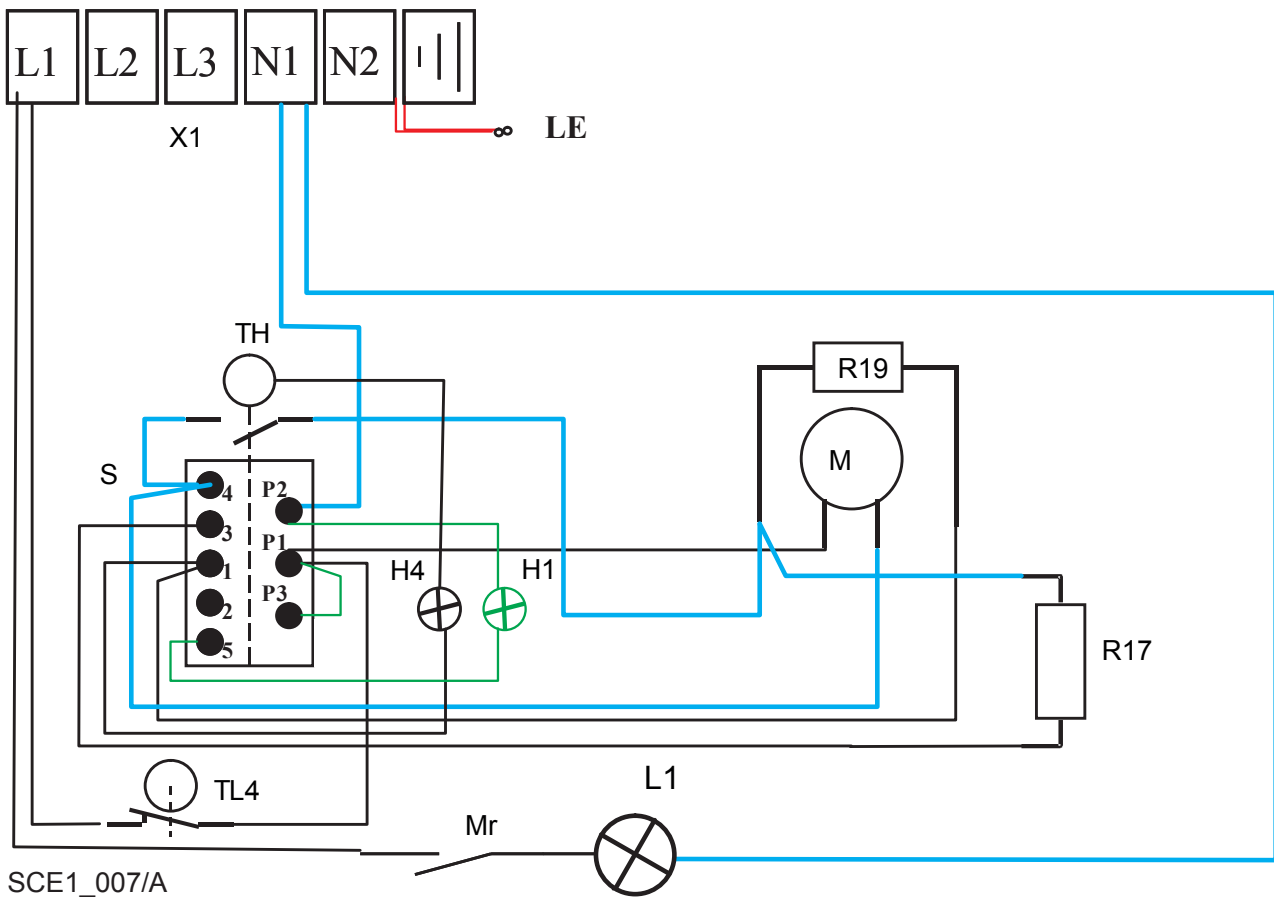
SCE1_055

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Static electric oven



Dual function electric convection/static oven

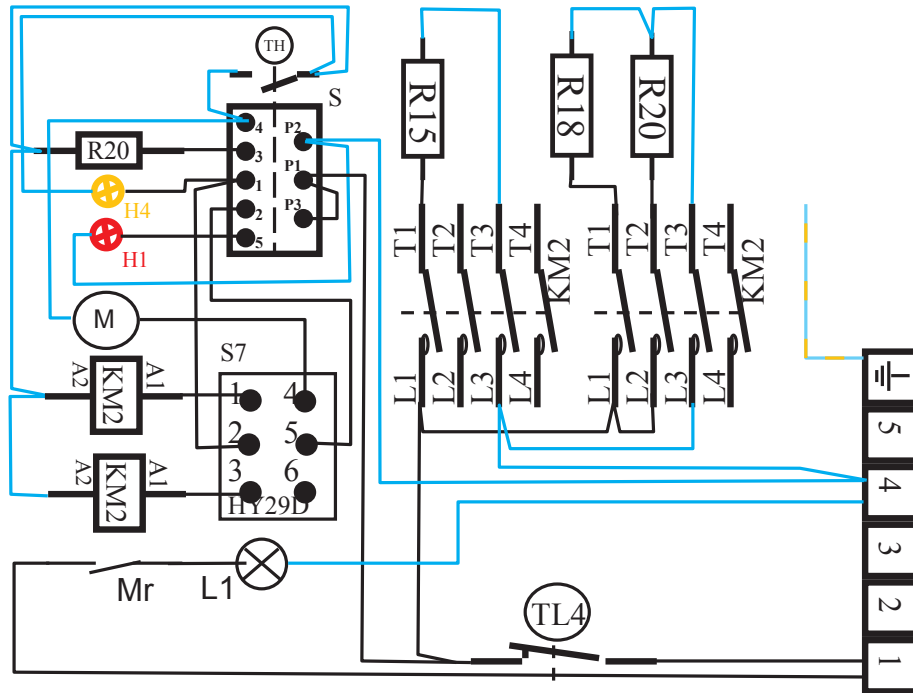


WIRING DIAGRAMS



J

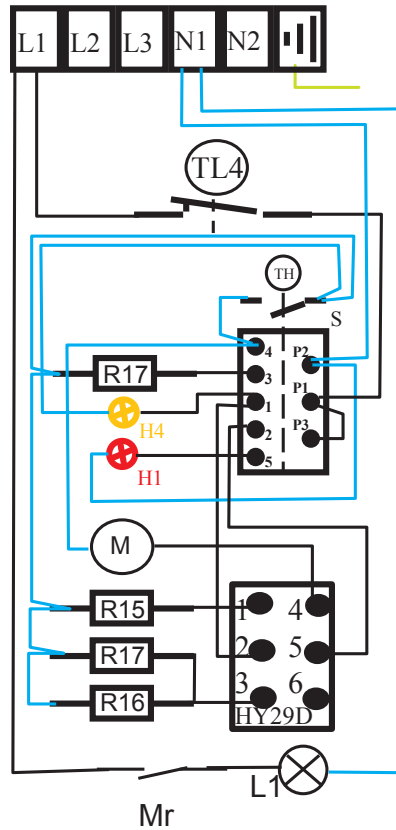
Electric oven multifunction



SCE1_051 A

K

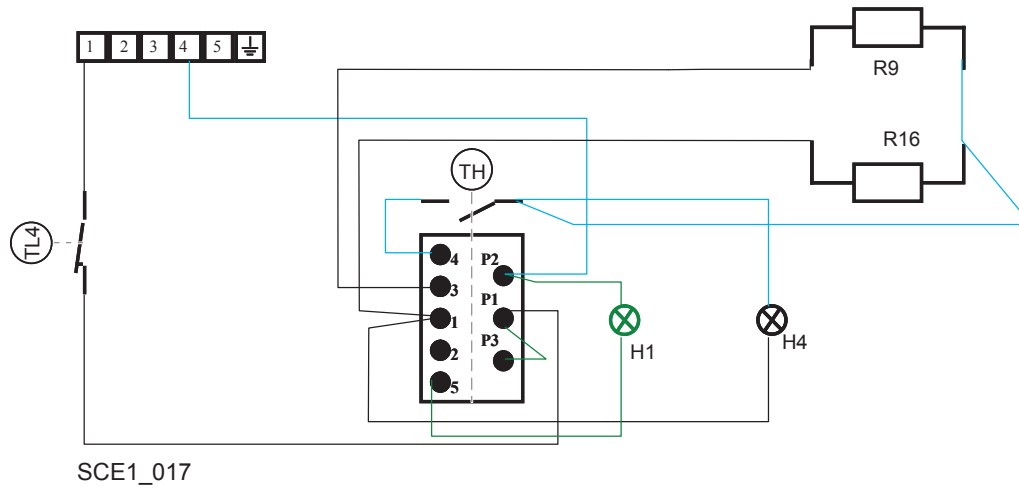
Vertical electric oven multifunction



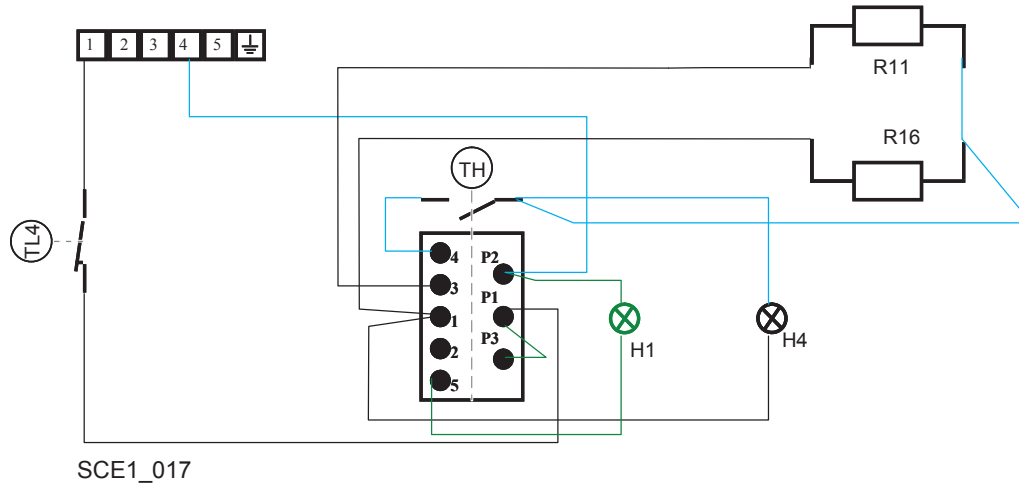
SCE1_054/A

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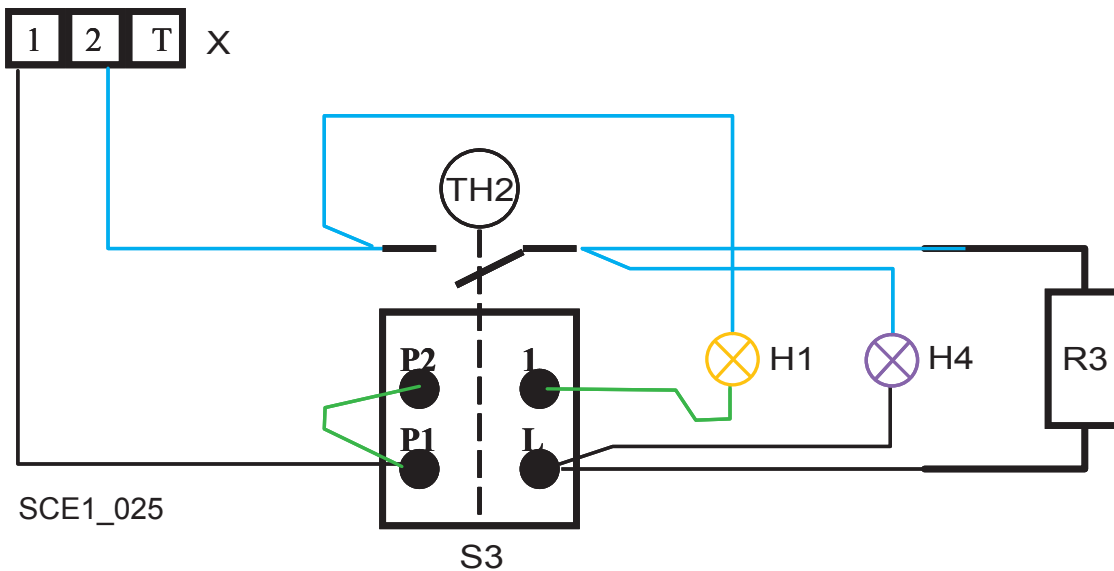
Grill oven Chagny



Grill oven Rully



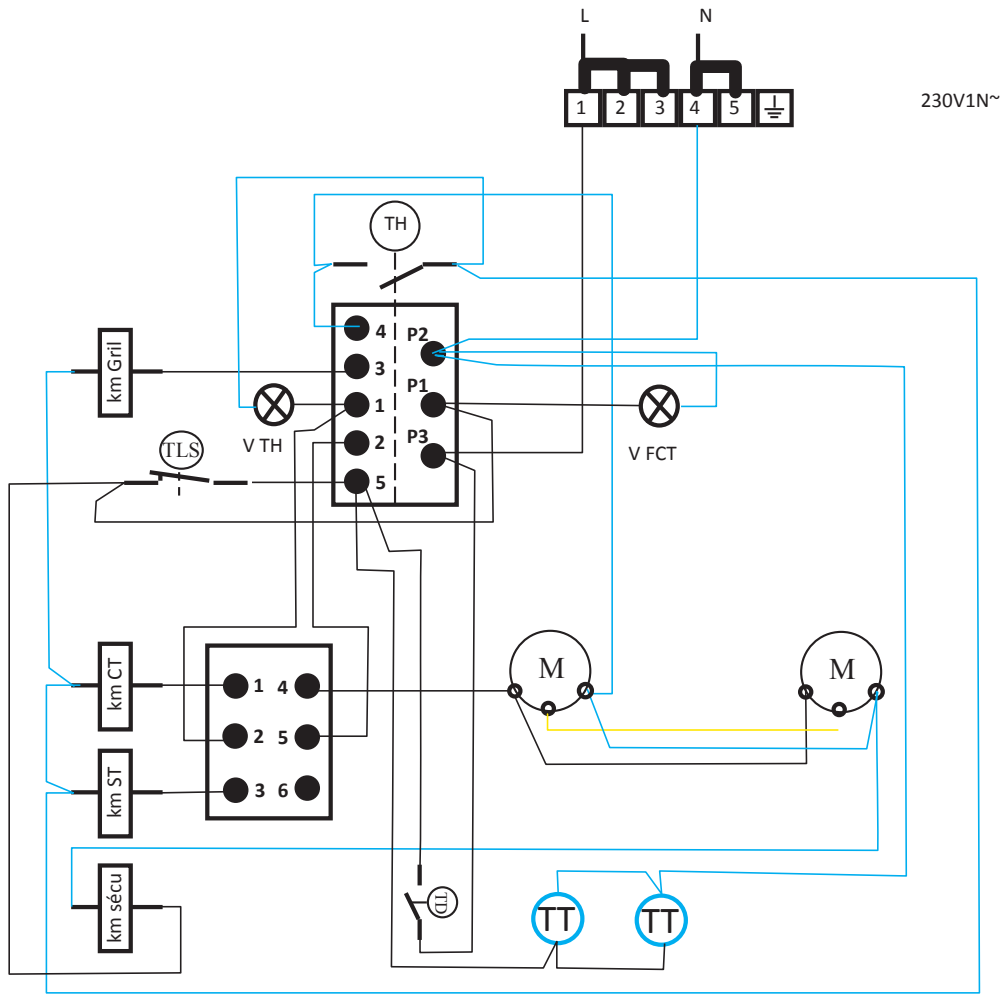
Simmer oven



WIRING DIAGRAMS



Electric oven multifunction Cluny Grand Chef



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RESETTING THE SAFETY THERMOSTAT OF ELECTRIC OVENS



Any servicing or repair work on this appliance must be performed by a qualified engineer.

SAFETY THERMOSTAT OF ELECTRIC OVENS:

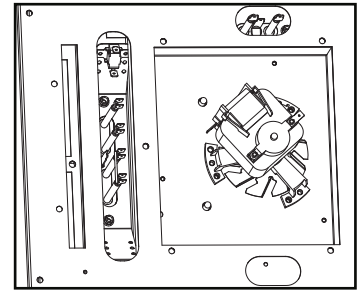
In accordance with relevant standards, the safety thermostat is intended for the protection of the appliance against overheating or voltage surges (for instance, lightning).

In the event of overheating, the thermostat is tripped, stopping the operation of the appliance's furnaces.

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

The functions will be automatically restored when the overheating disappears.

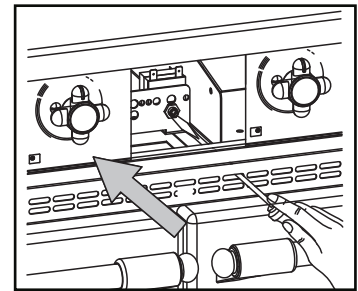
Note: ALWAYS INVESTIGATE the original cause of a thermostat trip.



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Resetting the safety thermostat in the ELECTRIC HOB:

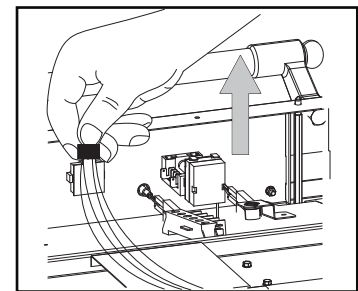
The pushbutton is located behind the air vent strip.
Press the pushbutton using a screwdriver.



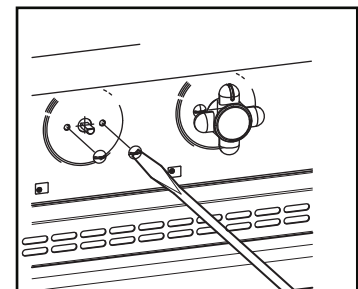
INDUCTION HOB:

- ① Turn off the power.
- ② Open the table for access to the regulators. Refer to Section "Opening and closure of the table").

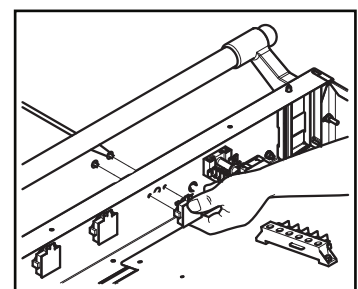
- ③ Disconnect the ribbon cables to the regulator.
- ④ Remove the control knob of the regulator that is to be changed.



- ⑤ Remove the two screws on either side of the control spindle.

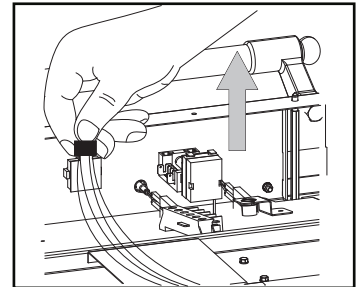


- ⑥ Remove and change the regulator.

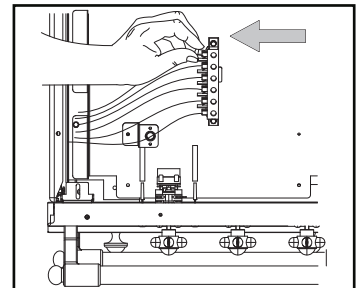


CHANGING THE INDUCTORS:

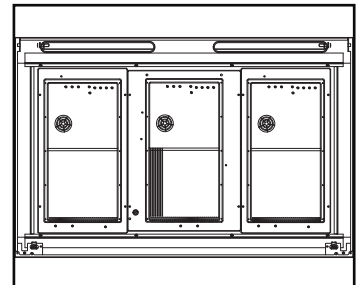
- ① Turn off the power.
Open the table for access to the inductors. Refer to Section “Opening and closure of the table”).
- ② Prepare a flat surface covered by clean, smooth and non-abrasive material (blanket, flexible mat, thick fabric) where to put the ceramic glass panel safely and without scratching.
- ③ Lift the table. Refer to Section “Opening and closure of the table”).
- ④ Disconnect the earth cable.
- ⑤ Disconnect the ribbon cables to the regulators.



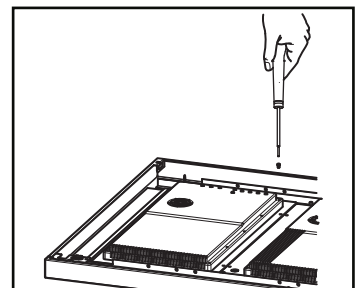
- ⑥ Disconnect the cables from the terminal connectors located under the table.



- ⑦ Release the table and put it on the previously-prepared surface with the ceramic glass plate face down..



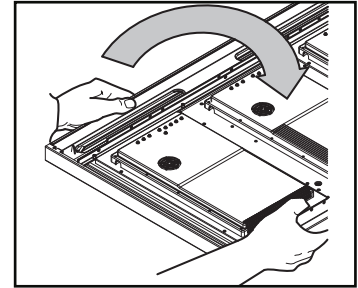
- ⑧ Remove all the screws holding the electronic boxes (use a TORX T10 screwdriver or wrench).



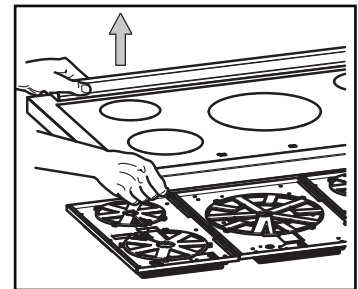
SERVICING

- 9 Lift the electronic box whilst holding the glass plate and turn the assembly of glass plate-boxes over.

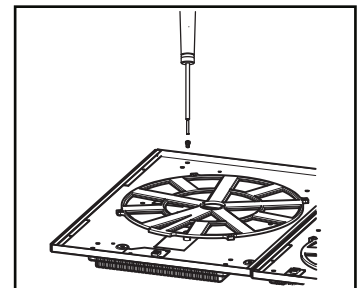
CAUTION : This is best done by two persons.



- 10 Remove the ceramic glass plate.



- 11 Remove the screws whilst holding in place the holding bars.
Remove the inductor.
Replace the inductor.



- 12 To reassemble, proceed in reverse order ensuring that the inductors are placed correctly.

OPENING AND CLOSURE OF THE GAS HOB TABLE






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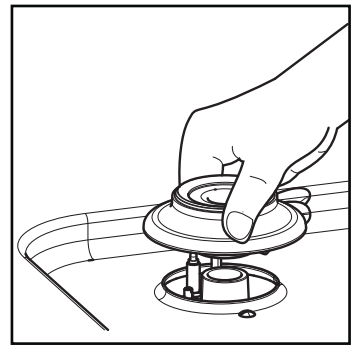
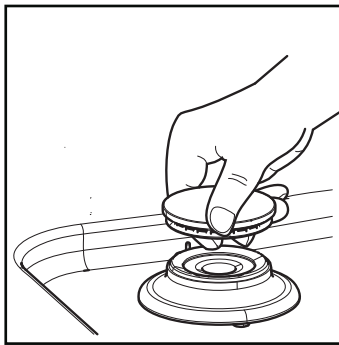
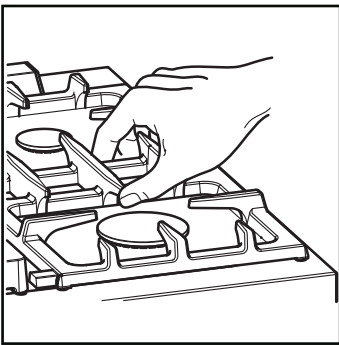
OPENING AND CLOSURE OF THE GAS HOB TABLE

Opening the gas hob table allows access to the components under it.

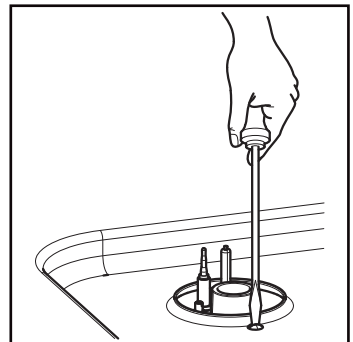
This procedure is particularly required for:

-  Replacement of burner injectors for a change of gas supply.
-  Adjustment of the position of the safety thermocouple in the burner.
-  Replacement of a control component.

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



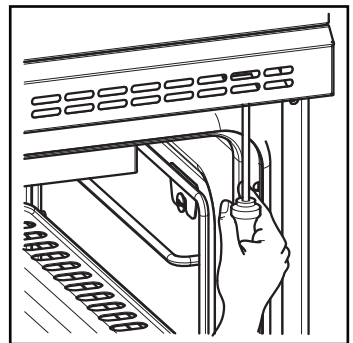
- ② Remove the fixing screws located under the burner bodies.



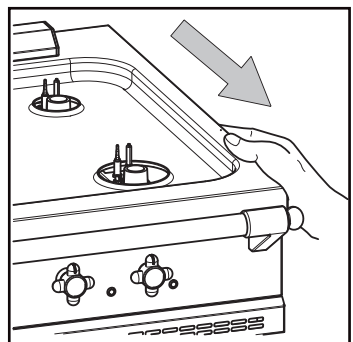
- ③ Two threaded spigots located under the air vent strip at either end hold the stainless steel table fixed to the control panel.

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.

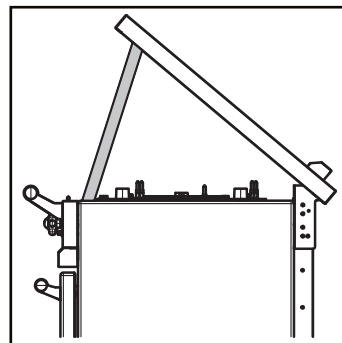


OPENING AND CLOSURE OF THE GAS HOB TABLE

- 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.



OPENING AND CLOSURE OF THE ELECTRIC HOB TABLE



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OPENING AND CLOSURE OF THE ELECTRIC HOB TABLE

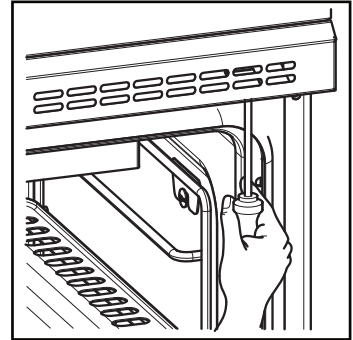
Opening the gas hob table allows access to the components under it.

This procedure is particularly required for replacement of a control component

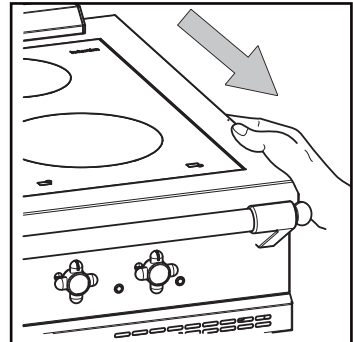
- ① Two threaded spigots located under the air vent strip at either end hold the stainless steel table fixed to the control panel.

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.

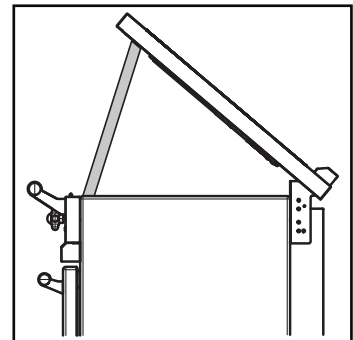


- ② Pull the table slightly outward.



- ③ Lift the table.

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



- ④ To close the table, follow the procedure described above in the reverse order.

INSTRUCTION MANUAL

IMPORTANT

This appliance must be installed in accordance with all relevant standards and regulations in force in a room with adequate ventilation.

This device is intended for use in domestic and similar applications such as:

- kitchen corners reserved for staff in shops, offices and other professional environments,
- in farms,
- the use by customers of hotels, motels and other residential environments,
- Bed and Breakfast type environments.

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 part of the sale contract. For any warranty work, please contact an authorized reseller. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.





Summary

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This appliance has the **CE** marking, which means that it meets all essential requirements of the European directives concerning safety that are applicable to the appliance.

WARNINGS



- 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 overheating.

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.

Restrictions of use:

- **CAUTION:** The use of a gas cooking appliance leads to the production of heat, moisture and combustion by-products in the room where it is installed. Ensure that the kitchen is well ventilated, especially when using the appliance: keep the natural ventilation openings open, or install a mechanical ventilation device (mechanical ventilation hood).
- Intensive and prolonged use of the appliance may require additional ventilation, for example by opening a window, or more efficient ventilation, for example by increasing the power of the mechanical ventilation if it exists.

CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example space heating.

Glass hobs (induction or vitroceramic):

CAUTION: In case of broken glass on the hob:

- Immediately turn off all burners and all heating elements and isolate the appliance from all sources of energy.
 - Do not touch the surface of the device.
 - Do not use the device.
- Do not use kitchen containers that protrude from the work table.
 - The minimum diameter of the receptacles that can be placed on each inducer is 130 mm and 280 mm maximum.
 - **Caution:** In case of fan fault, the device must be switched off. Contact a qualified person to perform the procedure.

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).

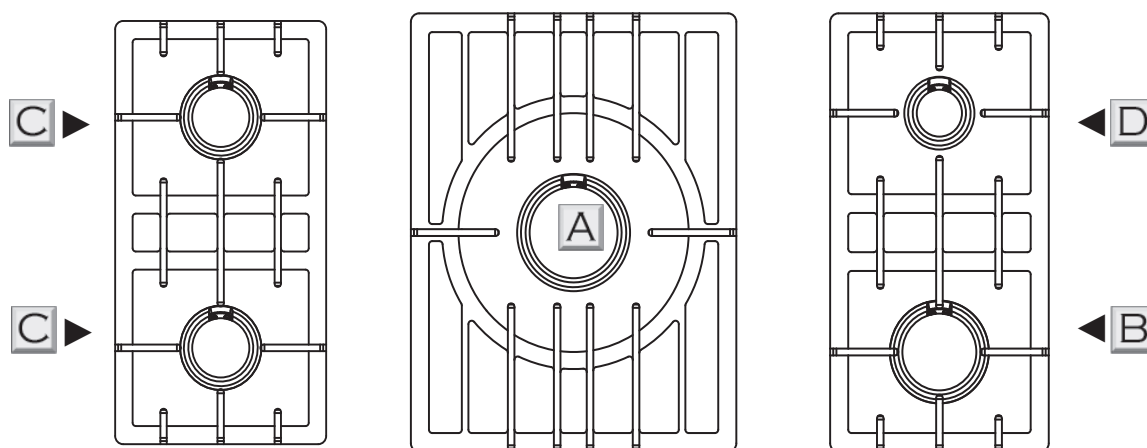
You will quickly learn how to use the various types of burners to achieve optimum cooking.

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	5 kW
Intensive	B	Ø 90 mm	4 kW
Fast	C	Ø 72 mm	3 kW
Semi fast	D	Ø 55 mm	1,5 kW

Use:

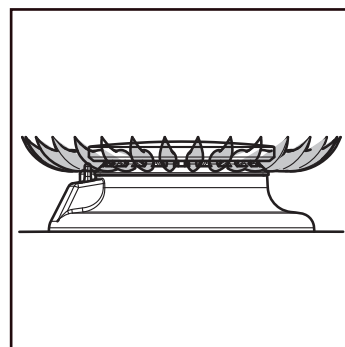
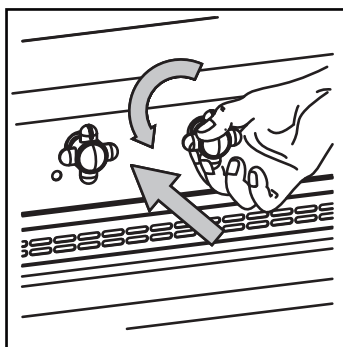
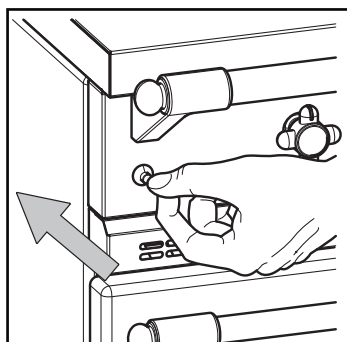
Simultaneously press in and turn the burner dial anti-clockwise to setting «».


Press the ignition button while maintaining pressure on burner dial for about 20 seconds to ignite burner and initialise safety thermocouple.

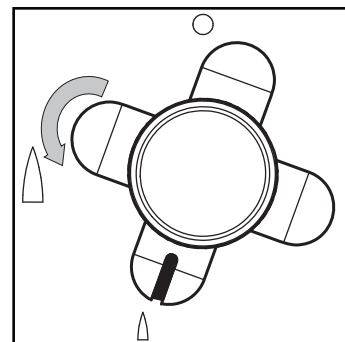
When the burner is lit, release the knob.


Turn the knob to the desired power.

Release the knob.

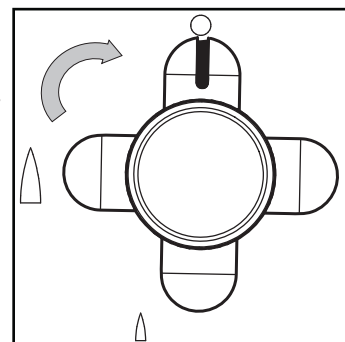


A reduced flowrate position identified by the «» mark produces the preset minimum burner power (low flame).



To turn off, turn the control knob clockwise to the «» 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.


ENAMELLED SOLID TOP



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 .

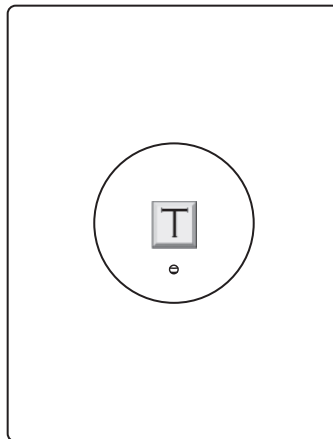
Description:


The solid top is made of cast iron with an enamel finish.

The size of the solid top is 511 x 386 mm.

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	5 kW

CAUTION: The temperature can reach more than 300°C. Advise potential users of the risks that can be encountered.

ENAMELLED SOLID TOP

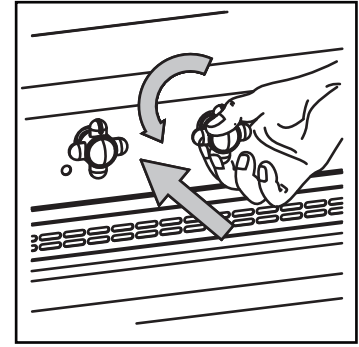
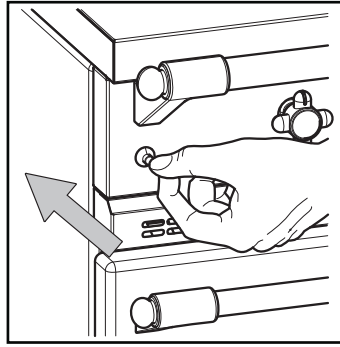
Use:


Push down on the control knob and turn it anticlockwise to the maximum setting indicated by the large flame «», symbol; press simultaneously on the ignition pushbutton.

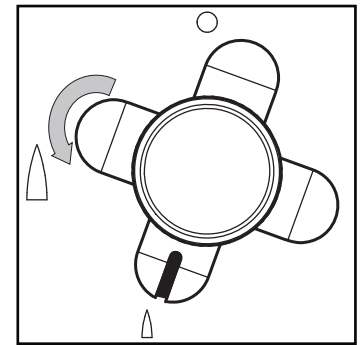
Keep the control knob down for about ten seconds in order to engage the safety thermocouple.


Once the burner is lit, release the ignition pushbutton.

Turn control knob to the required setting. Release the control knob.

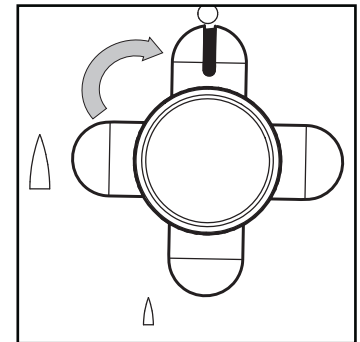


The low flame setting indicated by the «» symbol delivers the pre-set minimum power from the burner.



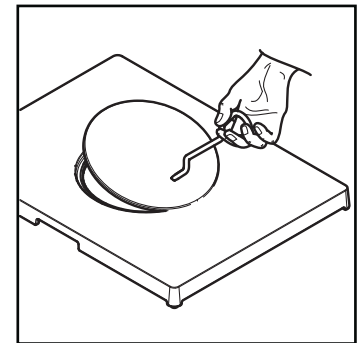
To turn off, turn the control knob clockwise to the «» setting.

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.



IMPORTANT: Do not clean the plate whilst with water; doing this could damage it.

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.

CERAMIC HOB



Ceramic hobs are a recent development in the technologies applied to cooking. The principle, a relatively simple one, is based on a heating source, generally an electrical element, placed under a ceramic glass plate which is resistant to high temperatures.

The heating element transmits the heat in the form of infrared radiation through the glass, heating the bottom of the cooking vessel above. The area of the plate untouched by the radiation remains cold.

These radiant elements allow very fast temperature rise and adjustment because of their low inertia.

This feature will be appreciated for all those dishes that require rapid changes of heat during cooking.

The flatness of the ceramic glass plate offers good stability, which avoids the risks from knocking over some cooking vessels. The maintenance of ceramic hobs is also very simple.

Description:

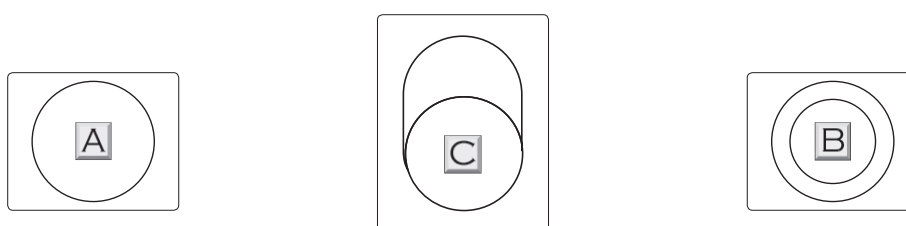
The ceramic hob version features a strong ceramic glass plate of 6 mm thickness equipped, depending on the model, with :

- Two single radiant heaters, 210 mm diameter and 2.1 kW power **A**.
- Two double radiant heaters, 140/210 mm diameter and 1.0/2.1 kW power **B**.
- One central oval burner and 2.2 kW power **C**.

The single radiant heater is controlled by means of a 6-position switch.

The double radiant heater comprises a 1.1 kW inside circuit controlled by an energy regulator, and a 1.0 kW outside circuit controlled by an additional switch.

Note: Each radiant heater features a residual heat indicator. The indicator light is switched on a few seconds after turning on the radiant heater, and is switched off when the heat in the radiant zone has come back down below a value (approximately 70°C) that does not represent a risk of personal injury.



Specification		Diameter / Size	Power
Single	A	Ø 210 mm	2.1 kW
Double	B	Ø 140/210 mm	1.0/2.1 kW
Oval	C	170/265 mm	2.2 kW

Use:

Select the control knob for the chosen radiant heater; the adjacent indicator light is switched on.

Single heater:

Depending on quantity, start cooking at setting 6, and reduce to a lower setting depending on the type of cooking.

As reference, recommended settings:

- 1 & 2 = Hold or reheat prepared dishes.
- 3 & 4 = Simmer or steady cooking.
- 5 & 6 = Seal the food.

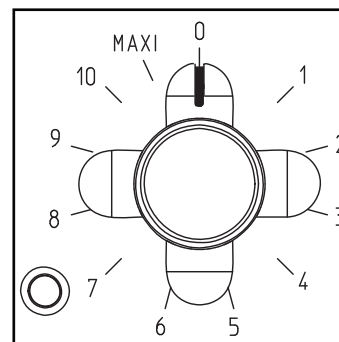
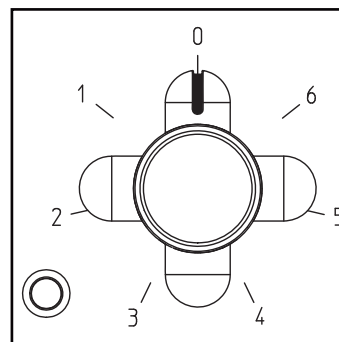
Double heater:

Set the control knob at setting 10; when the heater starts to radiate, turn to the setting required for the dish being prepared.

For maximum power from the double heater, turn the control knob to MAXI.

For total control of this heater, turn back (settings 1 to 10).

To switch off the additional radiant element, turn back to setting 0.



Advice:

Use cooking vessels with flat and smooth bottom to avoid scratching the glass plate.

Choose a size of vessel suited to the needs. The bottom diameter of the vessel must be the same as or slightly larger than the marking printed on the glass plate.

Do not leave an empty enamelled or aluminium vessel on a heater.

Do not leave packaging material over aluminium directly on the glass plate; this could cause permanent damage to the appliance.

Avoid spilling sugar or syrup; remove them immediately if they occur, otherwise they could cause small bursts with projections of particles.

Do not use any more power than can be absorbed by the food being prepared; too much heat causes loss of water and fat, as well as waste of energy.

Use the lid during cooking whenever directed by the recipe; you will save energy.

Consider turning the control knob to setting «O» just before the end of cooking; cooking will be completed by the heat already accumulated.

INDUCTION HOB 3 AND 5 BURNERS



The vitro-ceramic covered induction hotplate is a revolutionary piece of cooking equipment. An induction ring or zone consists of an induction unit placed underneath a vitro-ceramic hob top. The unit is powered by means of a high-frequency AC current. Energy is transmitted electromagnetically to the cookware on the hob top. This magnetic field passes through the cooking surface into the bottom of your pans.

THE INDUCTION HOB IS USED EXACTLY LIKE CAST-IRON OR STANDARD VITRO-CERAMIC HOBS. THE DIFFERENCES ARE AS FOLLOWS:

- During cooking heat is generated inside the pans. The ceramic hob gets hot only as heat is reflected by the pans. It is not directly heated by induction.
- The induction unit only operates if there is contact between the induction zone and the pan in the cooking zone.
- Reaction to adjustments is immediate, enabling the temperature to be changed quickly and accurately.
- Maintenance of induction plate is easy, because in case of accidental overflow, the Food does not burn on the surface of upper cooking than the screen printing of the plate.

☞ Induction hobs require compatible tools, ie ferromagnetic (enameled sheet metal, cast iron, ferritic stainless steel).

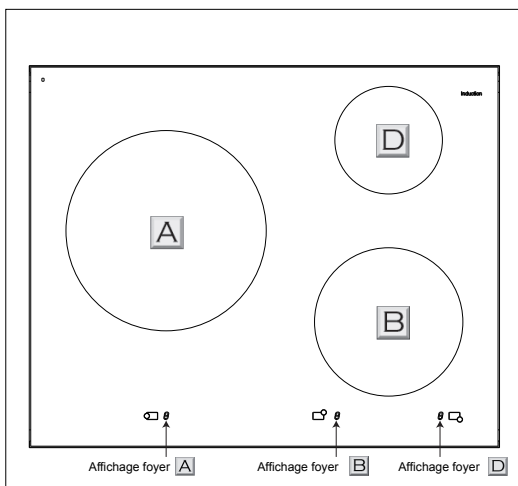
Containers made of glass, terracotta, aluminum or stainless steel without a magnetic base can not be used on induction hobs.

Some pans may make noise when placed on an induction cooking zone. These noises do not translate into any fault of the device and have no influence on its operation

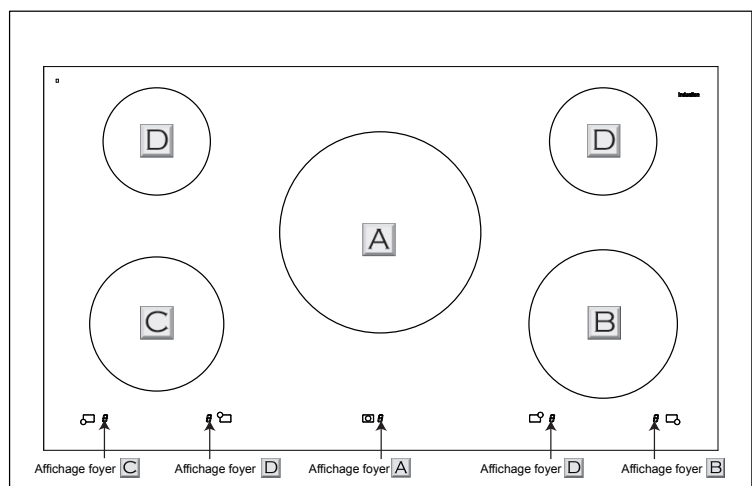
DESCRIPTION:

The induction hob version comprises a 4 mm thick vitroceramic plate equipped, according to the model, with the following.

3 burners hob



5 burners hob



Tag	Diameter/Size	Power	Booster
A	Ø 270 mm	2.6 kW	3.7 kW
B	Ø 200 mm	1.85 kW	3.0 kW
C	Ø 180 mm	1.85 kW	3.0 kW
D	Ø 145 mm	1.85 kW	3.0 kW

INDUCTION HOB 3 AND 5 BURNERS

Induction unit are fitted with:

- A control rotary encoder located on the control panel.
- An electronic display of the power of selection on the ceramic hob.
- An indicator of residual heat of the glass ceramic (Displaying the message «HOT»). This indicator blinks a few times after powering the corresponding burner and turns off when the heat of the area of the home in question has fallen below about 60 ° c.
- A tangential fan under the table to allow cooling of the components.

USE:

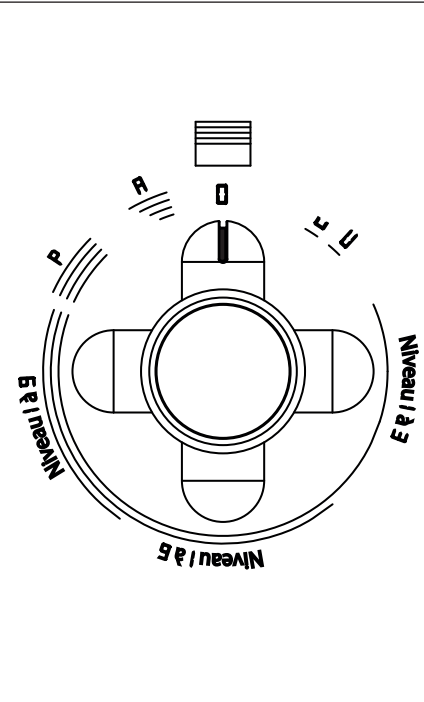
Place food in pan.


Turn the control knob of the ring required (clockwise).

The power level is set on the display.

La mise en chauffe étant très rapide, sélectionner directement la position souhaitée.

A titre indicatif, les différentes positions correspondent aux utilisations mentionnées dans le tableau ci-dessous :

Positions	Utilisation	
1 & 2	Keeping food warm or preparing sauces.	
3 & 4	Gentle simmer or maintain cooking	
5 & 6	Sustained simmer or cooking pasta or rice once water has boiled.	
7	Frying.	
8	Browning or seizing meat.	
9	Bring to or maintain rolling boil.	
P	Booster = Brings liquid to boil quickly.	
R	Potency level 9 during time to reach the temperature of the level preset then commutes automatically at the level of potency chosen.	
U	Assertion in temperature (42°C).	
U	Assertion in temperature (70°C).	

While in use, if the pan is removed from the cooking zone, the power is cut automatically, the symbol  is displayed. To stop this symbol, you have to cut the burner supply by positioning the knob to 0. Prior to this decision, if the pan is repositioned on the burner, the power automatically restarts.



The display shows the letter  .

INDUCTION HOB 3 AND 5 BURNERS



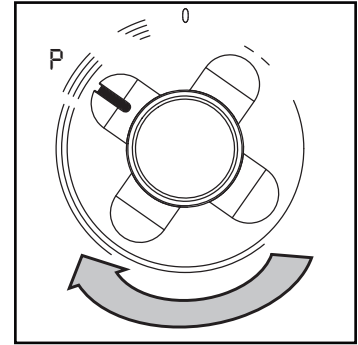
BOOSTER FUNCTION:

The «Booster» can speed the rise of power of the induction burner.

It is controlled by positioning the lever on the landmark P. During 10 minutes, the maximum power of the burner is obtained.



The display shows the letter P.



After 10 minutes, the power is reset to level 9.



The display shows the number 9.

Note:

In case of simultaneous operation of dual induction burners, (Front / Rear), the Booster function can only be achieved on only one of the selected burners. The Booster function remains active on the last selected burner.

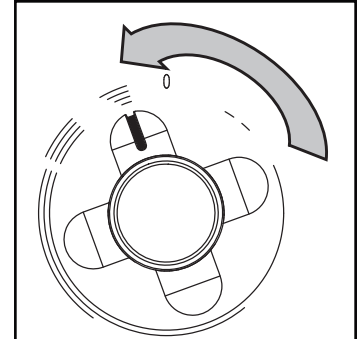
ACCELERATOR FUNCTION:

The Accelerator function allows to be on level 9 for a few minutes then switch automatically back to the level of the selected power.

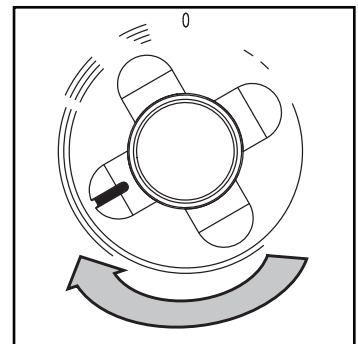
To use the accelerator function: from the position 0, turn the knob on the left (slight turn to the left).



The display shows the letter A.



Set the knob to the desired power level.



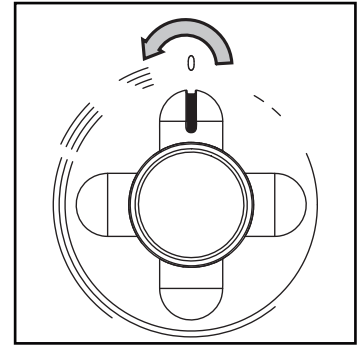
Selected power level	8	7	6	5	4	3	2
Acceleration duration	3 min. 40	2 min. 50	2 min.	6 min. 50	5 min.	4 min.	2 min. 30

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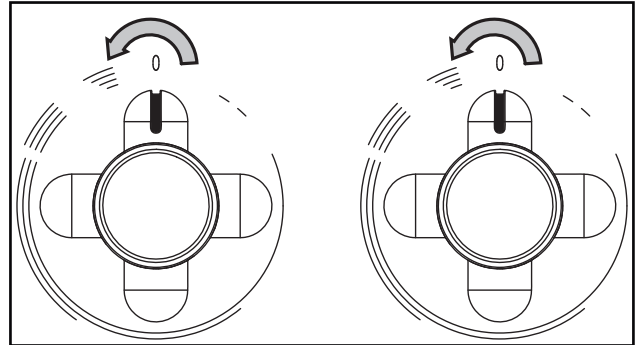
INDUCTION HOB 3 AND 5 BURNERS

ACTIVATING THE CHILD SAFETY FUNCTION:

Single heater : Replace the knobs to zero, turn the knob of the burner anti-clockwise and hold in this position until activation (2 seconds approximately) This feature is symbolized by an L display.

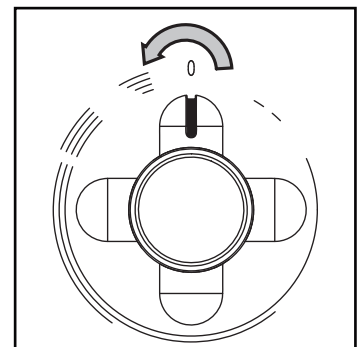


Double heaters : Turn the two right induction control knobs anti-clockwise and hold in this position for a couple of seconds to activate of child security function (signalled by the letter L). The child safety function is now active for the two right induction rings. If the control knobs for the two right zones are now turned, nothing will happen.



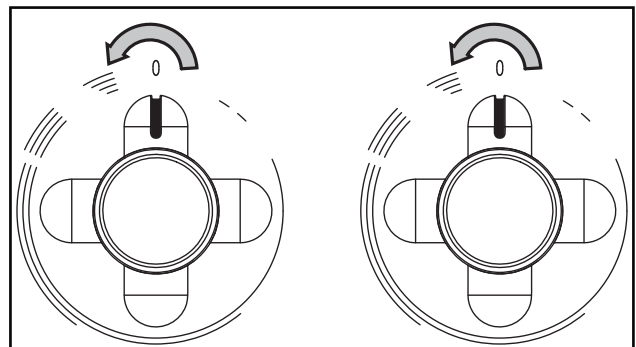
DEACTIVATE CHILD SAFETY:

Single heater : Repeating the process described above to a zone which has been made safe, will re-activate the zone and the letter L will go out.



Double heaters : To deactivate the child safety, turn the two handles of both burners in the anti-clockwise and hold it until the deactivation of the child safety function.

The letter L will go out.



OVER HEATING CUT OUT:

In case of overheating, the system will trip and render the burner inoperative.





In that case:

- Reset the controller of the burner in question to 0.
- Remove the pan from burner.
- Wait for the burner to cool before re-use.

INDUCTION HOB 3 AND 5 BURNERS



RECOMMENDATIONS:

- Heating is extremely fast.
- We advise you to keep a careful eye on your dishes until you are familiar with to induction cooking.
- Never leave oil or other greases to heat unattended.
- We recommend for maximum efficiency of the induction hob to match the diameter of the cookware to the diameter of the circle printed on the glass-ceramic surface, particularly when using small ring. When using a cookware of larger diameter than the printed zone, offset the cookware towards the rear of the printed circle.
- We advise against the use of cookware without a fully flat bottom; some pans have engravings, wich may decrease efficiency.
- Disregarding these precautions may decrease the efficiency of your induction hob.
- Your food will not cook efficiently unless your pan is ferromagnetic and in direct contact with the selected induction zone Ferromagnetic means iron/ steel cookware check to see if a magnet sticks to it.
- Avoid scratching the cooking surface with metallic or abrasive objects.
- If you remove a pan from the cooking zone for a moment the display flashes. It is advisable to turn off the power.
- If the pan is repositioned on the zone, power restarts automatically at the same level and the flashing ceases.
-  Never place or leave enamelled, aluminium or any other type of empty pan on a heating zone. Similarly you should not place aluminium-packed products/ tin fail directly on the surface; this can do irreparable damage to your cooker.
-  Do not place unopened tins directly on a hotplate as this could cause them to explode under pressure.
-  Never obstruct ventilation zones (front panel, rear ventilation, etc.). The cooker may overheat and become less efficient. Furthermore you shorten the service life of your hob.
-  Do not store aerosols or flammable products under the cooking surface.
- Use a magnet to check that your pans are ferromagnetic. If they stick to the magnet, you can use them on induction hotplates.
- Do not hang heavy items over the cooking surface. They can damage the vitro-ceramic surface if they fall.
- Never apply more heat than can be absorbed by the food: too much heat causes loss of water, grease and wastes energy.
- Whenever the recipe permits, cover your cookware with a lid in order to save energy.








SAFETY:

- The latest scientific research has found that people fitted with a heart pacemaker are not at risk from using induction cookers. However, if an induction cooker is used improperly a slight risk cannot be ruled out.
- It is for this reason that we advise people with pacemakers to consult their physician before using an induction cooker.
- Avoid all contact between jewellery (rings, chains, etc.) and the cooking surface while it is switched on; it could cause jewellery to heat.

CAUTION:

- **If a visible crack appears in the vitro-ceramic surface of your hob, immediately disconnect the power supply and contact your installer.**

DISPLAY:

	The sensor for a particular hotplate is not working.	The rest of the surface can nevertheless continue functioning correctly – Contact your retailer
Hot	Residual temperature	Indicates that the zone is hot – The display goes out when the temp has dropped below 60°C
	Pan undetected	No pan or pans unsuitable for induction cooking
	Temperature hold : 70 °C	-
	Temperature hold : 42 °C	-
	Booster function	This function is only available on hotplates A and B.
	Child safety function	This function is activated and deactivated by holding the knob in position "A".
	Fault detected in the induction system	This function is activated and deactivated by holding the knob in position "A". Check the control encoder connectors. Check the connection to the encoders and inductors and for any damaged or cut wires.

IF THE INDUCTION COOKER DOES NOT WORK:

- Check your pans.
- First switch off the cooker. Then check ventilation of the generator
- First switch off the cooker. Then check the power supply and electrical connectors.

INDUCTION HOB 6 BURNERS



Only concerns the Beaune and Bussy ranges.

The vitro-ceramic covered induction hotplate is a revolutionary piece of cooking equipment.

An induction ring or zone consists of an induction unit placed underneath a vitro-ceramic hob top. The unit is powered by means of a high-frequency AC current.

Energy is transmitted electromagnetically to the cookware on the hob top.

This magnetic field passes through the cooking surface into the bottom of your pans.

THE INDUCTION HOB IS USED EXACTLY LIKE CAST-IRON OR STANDARD VITRO-CERAMIC HOBS. THE DIFFERENCES ARE AS FOLLOWS:

- During cooking heat is generated inside the pans. The ceramic hob gets hot only as heat is reflected by the pans. It is not directly heated by induction.
- The induction unit only operates if there is contact between the induction zone and the pan in the cooking zone.
- Reaction to adjustments is immediate, enabling the temperature to be changed quickly and accurately.
- Maintenance of induction plate is easy, because in case of accidental overflow, the Food does not burn on the surface of upper cooking than the screen printing of the plate.

☞ Induction hobs require compatible tools, ie ferromagnetic (enameled sheet metal, cast iron, ferritic stainless steel).

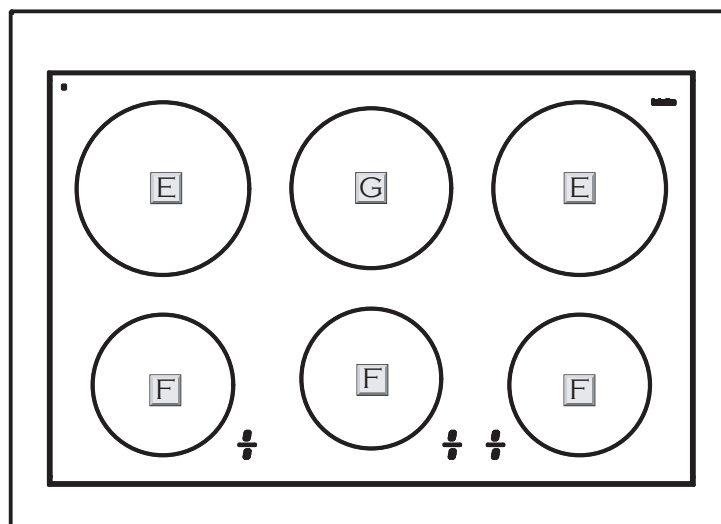
Containers made of glass, terracotta, aluminum or stainless steel without a magnetic base can not be used on induction hobs.

Some pans may make noise when placed on an induction cooking zone. These noises do not translate into any fault of the device and have no influence on its operation

DESCRIPTION:

The induction hob version comprises a 4 mm thick vitroceramic plate equipped, according to the model, with the following.

6 burners hob



Tag	Diameter/Size	Power	Booster
E	Ø 215 mm	2300 W	3000 W
F	Ø 175 mm	1100 W	1400 W
G	Ø 200 mm	1400 W	2000 W

INDUCTION HOB 6 BURNERS

Induction unit are fitted with:

- A control rotary encoder located on the control panel.
- An electronic display of the power of selection on the ceramic hob.
- An indicator of residual heat of the glass ceramic (Displaying the message «HOT»). This indicator blinks a few times after powering the corresponding burner and turns off when the heat of the area of the home in question has fallen below about 60 ° c.
- A tangential fan under the table to allow cooling of the components.

USE:

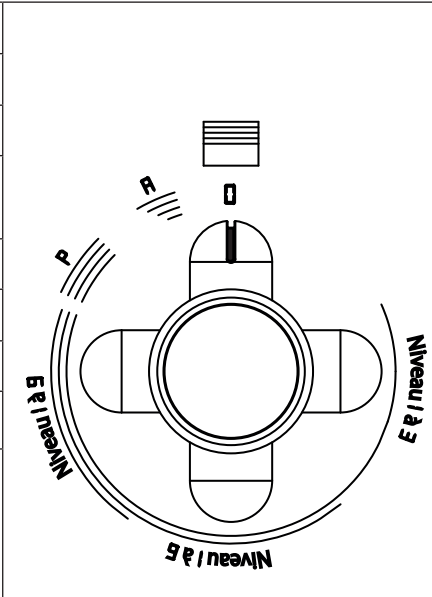
Place food in pan.

Turn the control knob of the ring required (clockwise).

The power level is set on the display.

La mise en chauffe étant très rapide, sélectionner directement la position souhaitée.

A titre indicatif, les différentes positions correspondent aux utilisations mentionnées dans le tableau ci-dessous :

Positions	Utilisation	
1 & 2	Keeping food warm or preparing sauces.	
3 & 4	Gentle simmer or maintain cooking	
5 & 6	Sustained simmer or cooking pasta or rice once water has boiled.	
7	Frying.	
8	Browning or seizing meat.	
9	Bring to or maintain rolling boil.	
P	Booster = Brings liquid to boil quickly.	
R	Potency level 9 during time to reach the temperature of the level preset then commutes automatically at the level of potency chosen.	

INDUCTION HOB 6 BURNERS



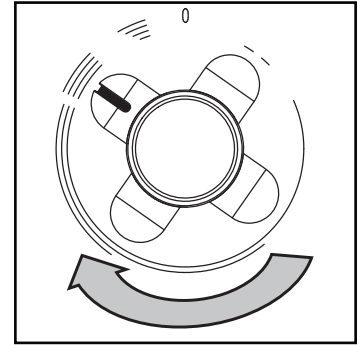
BOOSTER FUNCTION:

The «Booster» can speed the rise of power of the induction burner.

It is controlled by positioning the lever on the landmark P. During 10 minutes, the maximum power of the burner is obtained.



The display shows the letter P.



After 10 minutes, the power is reset to level 9.



The display shows the number 9.

Note:

In case of simultaneous operation of dual induction burners, (Front / Rear), the Booster function can only be achieved on only one of the selected burners. The Booster function remains active on the last selected burner.

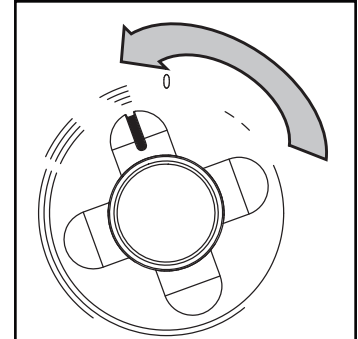
ACCELERATOR FUNCTION:

The Accelerator function allows to be on level 9 for a few minutes then switch automatically back to the level of the selected power.

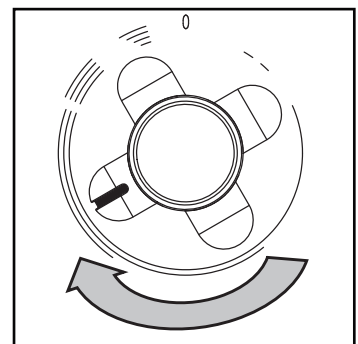
To use the accelerator function: from the position 0, turn the knob on the left (slight turn to the left).



The display shows the letter A.



Set the knob to the desired power level.



Selected power level	8	7	6	5	4	3	2
Acceleration duration	3 min. 40	2 min. 50	2 min.	6 min. 50	5 min.	4 min.	2 min. 30



INDUCTION HOB 6 BURNERS

CHILD SAFETY FUNCTION:



The child safety function can be activated by simultaneously turning the two control knobs of the 2 left fireplaces to the left. Stay in this position for 2 seconds. The display shows «L» when activating the function.





To disable the function, perform the same operations as for activation.

After unlocking the safety function, you must return the knobs to position **0**.

INDUCTION HOB 6 BURNERS



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- Never leave oil or other greases to heat unattended.
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- Whenever the recipe permits, cover your cookware with a lid in order to save energy.






SAFETY:

- The latest scientific research has found that people fitted with a heart pacemaker are not at risk from using induction cookers. However, if an induction cooker is used improperly a slight risk cannot be ruled out.
- It is for this reason that we advise people with pacemakers to consult their physician before using an induction cooker.
- Avoid all contact between jewellery (rings, chains, etc.) and the cooking surface while it is switched on; it could cause jewellery to heat.

CAUTION:

- **If a visible crack appears in the vitro-ceramic surface of your hob, immediately disconnect the power supply and contact your installer.**

DISPLAY:

	The sensor for a particular hotplate is not working.	The rest of the surface can nevertheless continue functioning correctly – Contact your retailer
Hot	Residual temperature	Indicates that the zone is hot – The display goes out when the temp has dropped below 60°C
	Pan undetected	No pan or pans unsuitable for induction cooking
	Booster function	This function is only available on hotplates A and B.
	Child safety function	This function is activated and deactivated by holding the knob in position "A".
	Fault detected in the induction system	This function is activated and deactivated by holding the knob in position "A". Check the control encoder connectors. Check the connection to the encoders and inductors and for any damaged or cut wires.

IF THE INDUCTION COOKER DOES NOT WORK:

- Check your pans.
- First switch off the cooker. Then check ventilation of the generator
- First switch off the cooker. Then check the power supply and electrical connectors.

If a malfunction is found, the entire table must be removed for replacement.

RECOMMENDATIONS BEFORE USING OVENS



Designed to help you enjoy the best performance from your 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 220°C 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 ce of meat 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 chek food cooking.

Using there tips, we recommend that you try cooking some simple & different dishes to help you get the feel of your oven.

Gas ovens:

 Security on ignition:

When switching on, the oven control knob must not be operated for more than 15 seconds. If at the end of these 15 seconds the burner has not ignited, stop acting on the device, open the door of the oven to ventilate the gas and wait at least 1 minute before attempting to re-ignite the burner.

 Accidental extinction:

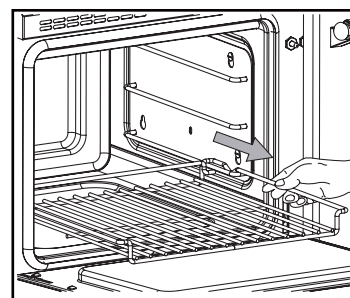
In the event of an accidental flame-out of the oven burner, shut-off the burner using the control knob and do not try to light the burner again for at least 1 min.

 Malfunction of the thermostat:

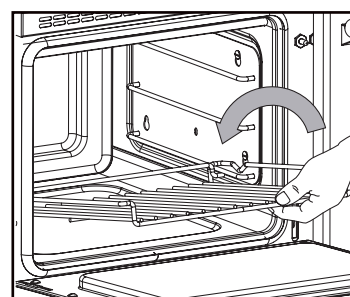
The thermostat needs to be checked and verified in case its malfunction causes an abnormal temperature change of the oven.

To remove the oven rack:

① Pull the rack toward you.



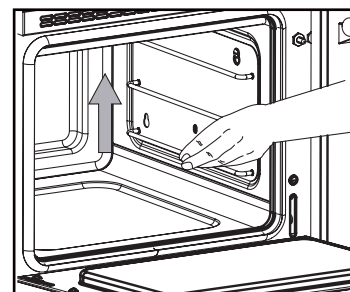
② Lift the rack to disengage the rack support.



Removal of the rack supports:

Untighten the knob screws.

Disengage the racks by lifting them upward.



GAS OVEN



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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) 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 for corrosion resistance, the gas ovens feature runner slots at three levels with 70 mm 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.

Important note for Cluny Grand Chef models:

Due to its large size, the gas oven of the Cluny Grand Chef model is equipped with 2 independent heating elements (burners), 2 thermostats and 2 separate ignition systems.

Each heating element must be ignited separately using the corresponding knob (right or left) and following the gas oven ignition method described below.

Therefore, thanks to its design with independent burners, the gas oven of the Cluny Grand Chef model can operate using only one of the two heating elements (right or left) or both (right and left).

Each burner can be adjusted independently, which gives this oven a flexible cooking capacity in its width.

If a uniform temperature is desired throughout the cavity, both thermostats (right and left) should be set to the same temperature.

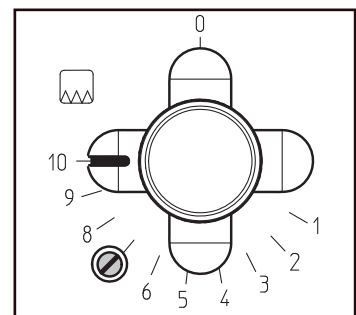
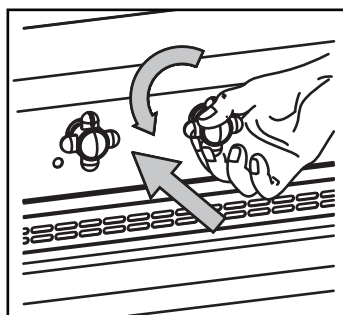
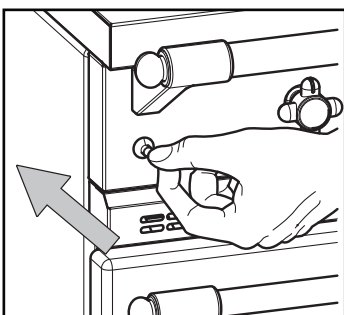
Use:

Open the oven door.

Push down on the control knob and turn it to the setting **10**; press simultaneously on the ignition pushbutton.

Once the burner is lit, release the ignition pushbutton.

Keep the control knob down for about ten seconds in order to engage the safety thermocouple.



Release the control knob.

Turn control knob to the required setting.

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.

Usage tips:

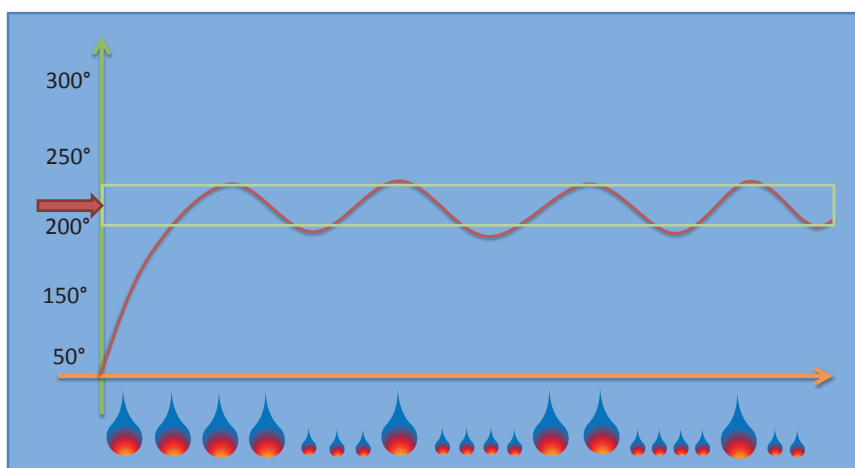
The flame in our gas ovens never stops, it simply reduces to a minimum when the oven reaches the desired temperature, and increases again when the temperature drops.

This is a system that works great when the oven is loaded.

When empty, the temperature tends to rise slowly as the oven remains on, and after several hours the temperature may rise a few tens of degrees.

You must therefore make sure to open the oven every 1½ hours of cooking to restore the initial temperature and do not hesitate to lower the thermostat after 1 hour of cooking if the oven has not been opened.

THERMOSTATIC FLAME CONTROL



Temperatures given as reference only after 10 minutes of empty oven use.

Setting	Gas oven temperature (°C)
1	100 °C
2	110 °C
3	120 °C
4	140 °C
5	160 °C
6	180 °C
7	200 °C
8	220 °C
9	240 °C
10	270 °C

GAS OVEN



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Settings	52 L - 3.5 kW W.414 x H.288 x D.438	70 L - 4 kW W.550 x H.288 x D.438	117 L - 7 kW W.880 x H.305 x D.455
Cormatin		●	
Rully			
Beaune/Bussy	●		
Cluny	●		
Cluny Grand Chef			●
Chagny	●		
Volnay/Vougeot		●	
Chassagne/ Chambertin		●	
Saulieu/Savigny		●	
Cluny 1400	●		
Cluny Grand Chef 1400			●
Chagny 1400	●		
Sully		●	
Fontenay		●	
Citeaux		●	
Cluny 1800	●		
Cluny Grand Chef 1800			●
Chagny 1800	●		
Sully 1800		●	
Sully 2200		●	

ELECTRIC STATIC OVEN



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The electric oven is simple to use and offers very good conditions for cooking the most common dishes.

Equipped with three heating elements, the electric oven can be used as an oven or as grill.

The electric oven is particularly recommended for all types of dishes, and is more especially suited for pastries such as almond tuiles, genoise sponges, etc.

Description:

Built with steel plate that has been stove enamelled at 850°C for corrosion resistance, the ovens feature runner slots at three levels with 70 mm 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.

The heating for the oven is provided by heating element at the base and a peripheral element at the top, both operating simultaneously.

For the grill there is a central element at the top.

The heating elements are controlled thermostatic switch.

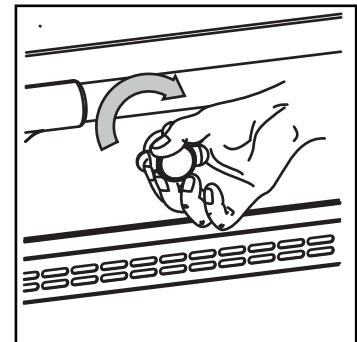
In the electric oven version, the control panel features two indicator lights:

- 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.

Operation:

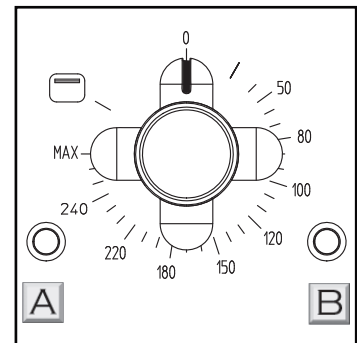
The oven must be pre-heated at the thermostat setting required for cooking.

Turn the thermostatic control knob clockwise to the required setting.



Indicator lights **A** and **B**, are switched on. When indicator light **B** is switched off, the selected temperature has been reached and you can then put your dish in the oven.

To stop the oven, turn the thermostatic control knob anticlockwise to the setting "0".




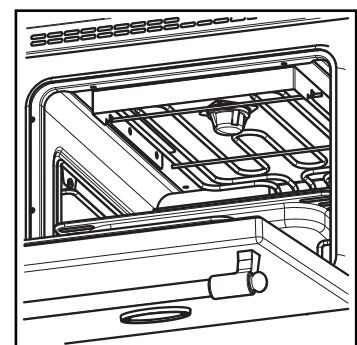
Electric grill:

The electric oven is equipped with a grill which can grill meats as well as a wide range of different dishes.

It is the ideal equipment to finish, for instance, crèmes brûlées or the perfect rib of beef.

Operation:

Turn the thermostatic control knob to the grill symbol . To turn off, turn the control knob anti-clockwise to the 0 position.





ELECTRIC STATIC OVEN

Settings	56 L - 2.2 kW W.414 x H.291 x D.465	76 L - 2.9 kW W.550 x H.291 x D.465
Cormatin		●
Rully		●
Beaune/Bussy	●	
Cluny	●	
Chagny	●	
Volnay/Vougeot		●
Chassagne/Chambertin		●
Saulieu/Savigny		●
Cluny 1400	●	
Chagny 1400	●	
Sully		●
Fontenay		●
Citeaux		●
Cluny 1800	●	
Chagny 1800	●	
Sully 1800		●
Sully 2200		●

CONVECTION ELECTRIC OVEN



EN 04-2022

The electric oven is simple to use and offers very good conditions for cooking the most common dishes.

Equipped with three heating elements, the electric oven can be used as an oven or as grill.

The electric oven is particularly recommended for all types of dishes, and is more especially suited for pastries such as almond tuiles, genoise sponges, etc.

Description:

Built with steel plate that has been stove enamelled at 850°C for corrosion resistance, the ovens feature runner slots at three levels with 70 mm 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.

The heating for the oven is provided by a heating element at the base and a peripheral element at the top, both operating simultaneously.

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.

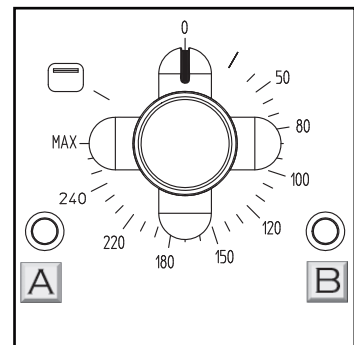
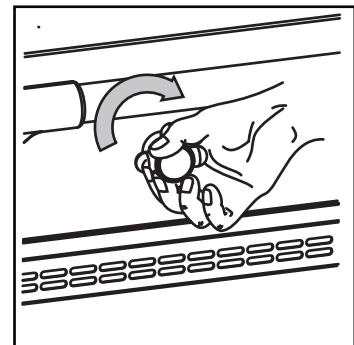
Operation:

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

Turn the thermostatic control knob clockwise to the required setting.

Indicator lights **A** and **B**, are switched on. When indicator light **B** is switched off, the selected temperature has been reached and you can then put your dish in the oven.

To stop the oven, turn the thermostatic control knob anticlockwise to the setting "0".




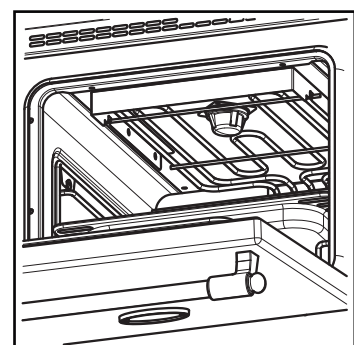
Electric grill:

The electric oven is equipped with a grill which can grill meats as well as a wide range of different dishes.

It is the ideal equipment to finish, for instance, crèmes brûlées or the perfect rib of beef.

Operation:

Turn the thermostatic control knob to the grill symbol . To turn off, turn the control knob anti-clockwise to the 0 position.





CONVECTION ELECTRIC OVEN

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	51 L - 2.65 kW W.414 x H.291 x D.417
Cluny	●
Chagny	●
Cluny 1400	●
Chagny 1400	●
Cluny 1800	●
Chagny 1800	●

DUAL FUNCTION ELECTRIC OVEN



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 element.

Description:

Built with steel plate that has been stove enamelled at 850°C for corrosion resistance, the ovens feature runner slots at three levels with 70 mm pitch distance between them that allow easy sliding for oven trays.

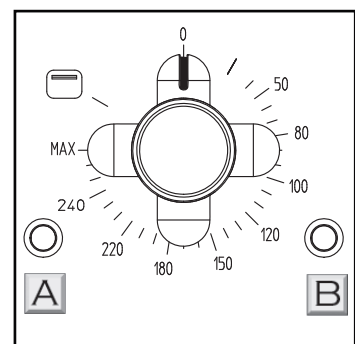
The electric oven is supplied as standard with a grid shelf and a roasting pan.

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.



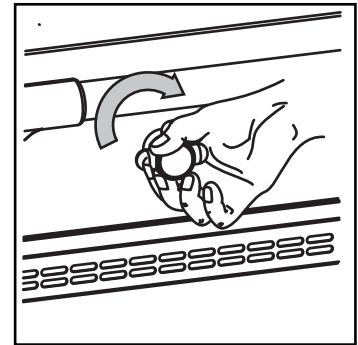
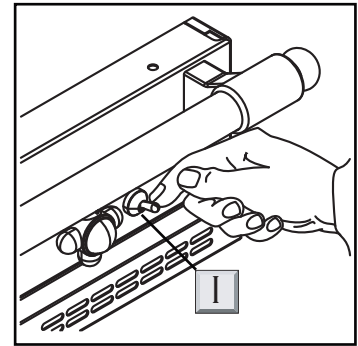
DUAL FUNCTION ELECTRIC OVEN

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.

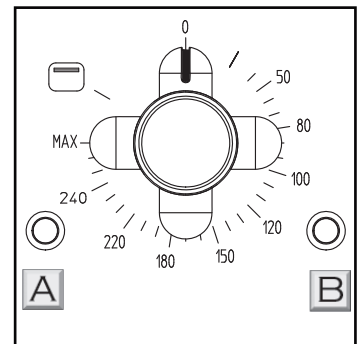
The oven must be pre-heated at the thermostat setting chosen for cooking.

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 0 position.

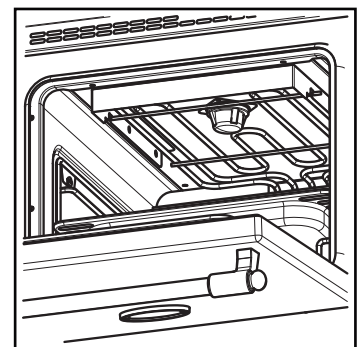


Electric grill:

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.

Operation:

Turn the thermostat control knob one click further to the  symbol. To turn off, turn the control knob clockwise to the 0 position. In the grill position, only the central element in the roof operates.



DUAL FUNCTION ELECTRIC OVEN



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	67 L - 2.95 kW W.550 x H.291 x D.417	Vertical 69 L - 2.65 kW W.333 x H.458 x D.425	112 L - 7 kW W.880 x H.305 x D.405
Cormatin	●		
Rully	●		
Beaune/Bussy		●	
Volnay/Vougeot	●		
Chassagne/ Chambertin	●		
Cluny Grand Chef			●
Saulieu/Savigny	●	●	
Sully	●		
Cluny Grand Chef 1400			●
Fontenay	●		
Citeaux	●	●	
Cluny Grand Chef 1800			●
Sully 1800	●		
Sully 2200	●		

GRIL OVEN



With two heating elements, electric grill oven can be used as a cooking oven and also as broiler. It is particularly intended for finish a crême brûlée or a gratin, grilling sausages, bacon, toasting bread or just cooking a prime rib.

In cooking mode, culinary preparations will be browned by a refractory effect of the oven vault.

Description:

Made of sheet steel antiacid enameled baked at 850 ° the oven is equipped with 3 x 70 mm rack support spaces allowing easy sliding of the racks.

The oven is equipped with an original grille toaster and flat pans.

The heating in the oven position is ensured by a sole resistance used as a grill, the heating is provided by a top heating element.

The heating elements are controlled by a thermostatic switch.

In its electric oven version, the control panel has 2 LEDs:

- The **A** light indicates the power of one of the two heating elements.
- The **B** light indicates the temperature regulation of the heating element.

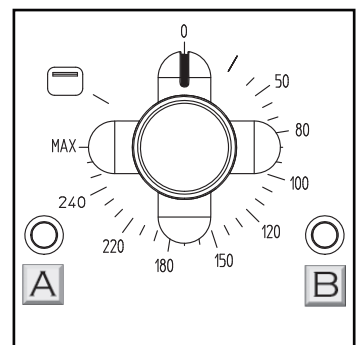
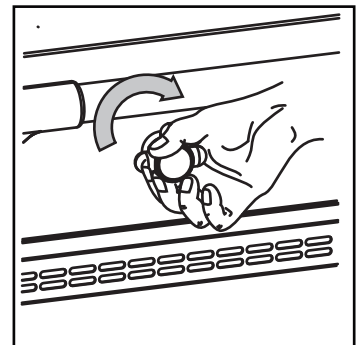
Use:

Preheating the oven must be on the thermostat mark selected for cooking.

Turn the temperature switch in the clockwise direction to the desired mark.

The lights **A** and **B** turn on. When the light **B** goes out, the selected temperature is reached. You can bake your preparation.

To turn off the oven, turn the knob of the thermostatic switch to the left up to the 0 mark.





GRIL OVEN

Settings	27 L - 1.5 kW W.541 x H.115 x D.422	20 L - 1.5 kW W.405 x H.115 x D.422
Rully	●	
Chagny		●
Chagny 1400		●
Chagny 1800		●

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 positions (125 mm 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 wich point the simmer oven as ready to use.

In order to switch off, turn the thermostat control knob anticlockwise to the 0 position.

Although you can select any position for the simmer oven control knob, four positions are indicated on the control panel of the cooker. These represent approximately as follows.

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 - 0.95 kW W.328 x H.452 x D.535
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®).

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 (for instance, CIF®...).

If during use, sugar syrup is spilled on the ceramic hob surface, turn the heating element to setting "1", and remove IMMEDIATELY the burnt deposit using a razor scraper (for instance, CERA Quick®);

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 (non-scratching “pierre d’argile”).

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 (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), but rinse with clean water without rubbing.

Another option is to use a clay- and soap-based paste cleaner (non-scratching “pierre d’argile”) 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:

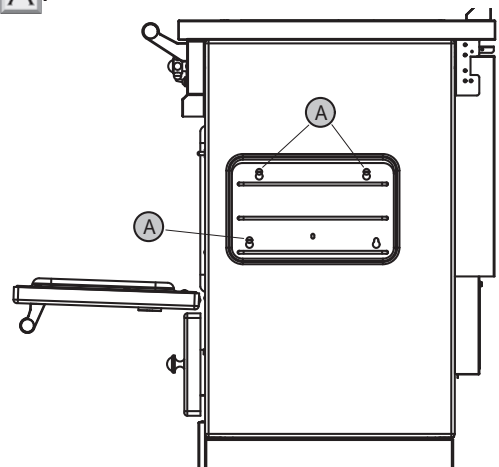
Use a sponge with soapy water or with window cleaner, but never with soap powder. You can also use methylated spirit, but only when the appliance is cold.

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 replacing the ladders it is imperative to make sure of their proper installation: namely that the ladders are well nested behind the 3 screws **A**.

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.

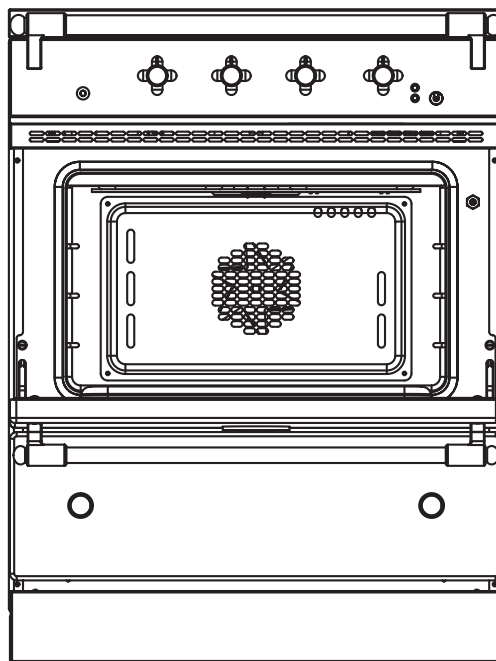
Cleaning of the fan cover (convection and multifunction oven):

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.

Note concerning the disposal of waste electrical and electronic equipment

Decree no. 2005-829 of 20 July 2005 transposing European Directives 2002/95/EC and 2002/96/EC on hazardous substances in electrical and electronic equipment and on the disposal waste electrical and electronic equipment.

- Electrical and electronic equipment (EEE) and waste electrical and electronic equipment (WEEE) are regulated at European level by two directives which aim on the one hand to limit the use of certain hazardous substances in EEE, and on the other hand to promote the reuse, recycling and other forms of recovery of WEEE so as to reduce the disposal of waste.



All electrical and electronic equipment put on the market after 13 August 2005 must be marked with this symbol.

This symbol indicates that the equipment may not be disposed of with other waste and that it is the object of separate collection with the purpose of recovery, reuse and recycling.

- Users of electrical and electronic equipment are required not to dispose of WEEE as unsorted municipal waste.
- Appropriate systems of separate collection are available to users.
- To meet these regulations as a manufacturer of electrical equipment, Lacanche has joined and participates in the green scheme operated by ÉCO-SYSTÈMES FRANCE.

It is by observing these regulations that users of electrical and electronic equipment avoid the potentially harmful effects on the environment and human health, whilst contributing also to the preservation of natural resources.



TECHNICAL DATA

CORMATIN

RULLY

BEAUNE/BUSSY

CLUNY

CLUNY GRAND CHEF

CHAGNY - MACON

VOLNAY/VOUGEOT

CORMATIN

95

LG 731 G/E/CT	LG 741 G/E/CT	LCF 731 G/E/CT	LVTR 741 E/CT	LVI 731 E/CT
LMG 731 G/E/CT	LMG 741 G/E/CT	LMCF 731 G/E/CT	LMVTR 741 E/CT	LMVI 731 E/CT

RULLY

101

LG 732 E/CT	LG 742 E/CT	LCF 732 E/CT
LMG 732 E/CT	LMG 742 E/CT	LMCF 732 E/CT

BEAUNE/BUSSY

105

LG 962 GCT-D/ECT-D	LG 962 GCT-G/ECT-G	LVI 962 ECT-D	LVI 962 ECT-G
LMG 962 GCT-D/ECT-D	LMG 962 GCT-G/ECT-G	LMVI 962 ECT-D	LMVI 962 ECT-G

CLUNY

111

LG 1052 G/GE/E/GCT/ECT	LCF 1052 G/GE/E/GCT/ECT	LVTR 1052 E/ECT	LVI 1052 E/ECT
LMG 1052 G/GE/E/GCT/ECT	LMCF 1052 G/GE/E/GCT/ECT	LMVTR 1052 E/ECT	LMVI 1052 E/ECT

CLUNY GRAND CHEF

117

LG 1051 BG/BCT	LCF 1051 BG/BCT	LVTR 1051 BCT	LVI 1051 BCT
LMG 1051 BG/BCT	LMCF 1051 BG/BCT	LMVTR 1051 BCT	LMVI 1051 BCT

CHAGNY - MACON

123

LG 1053 G/GE/E/GCT/ECT	LCF 1053 G/GE/E/GCT/ECT	LVTR 1053 E/ECT	LVI 1053 E/ECT
LMG 1053 G/GE/E/GCT/ECT	LMCF 1053 G/GE/E/GCT/ECT	LMVTR 1053 E/ECT	LMVI 1053 E/ECT

VOLNAY/VOUGEOT

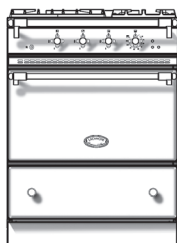
129

LG 1051 G/GE/E/GCT/ECT	LCF 1051 G/GE/E/GCT/ECT	LVTR 1051 E/ECT	LVI 1051 E/ECT
LMG 1051 G/GE/E/GCT/ECT	LMCF 1051 G/GE/E/GCT/ECT	LMVTR 1051 E/ECT	LMVI 1051 E/ECT

TECHNICAL SHEET

CORMATIN

LG 731 G/E/CT — LG 741 G/E/CT — LCF 731 G/E/CT — LVTR 741 E/CT — LVI 731 E/CT
LMG 731 G/E/CT — LMG 741 G/E/CT — LMGF 731 G/E/CT — LMVTR 741 E/CT — LMVI 731 E/CT



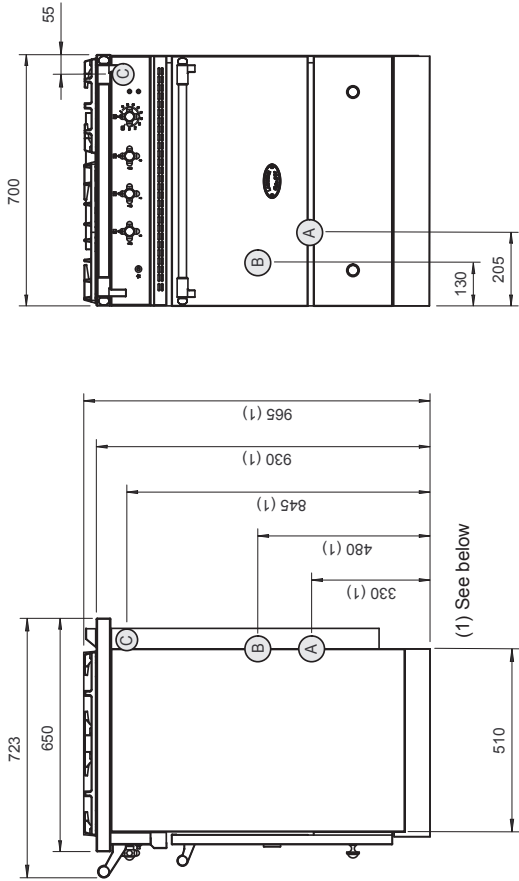
Classic



Modern

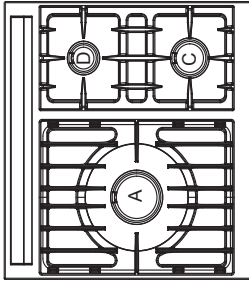


CORMATIN "CLASSIQUE" AND "TRADITION": GAS HOBS

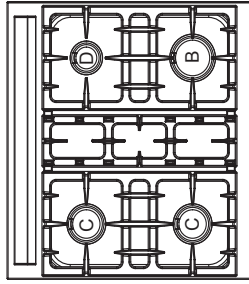


- ▶ **A** Power supply, electrical oven
- ▶ **B** Power supply, gas oven
- ▶ **C** Gas connection

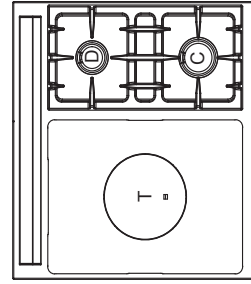
- ▶ Body in stainless steel or enamelled steel.
- ▶ Press formed top plate.



- ▶ **CORMATIN "CLASSIQUE": 3 gas burners**
- 3 burners in a range of different sizes and powers (see Burners A, C and D, **Table 1**, Appendix).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



- ▶ **CORMATIN "CLASSIQUE": 4 gas burners**
- 4 burners in a range of different sizes and powers (see Burners B, C and D, **Table 1**, Appendix).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.

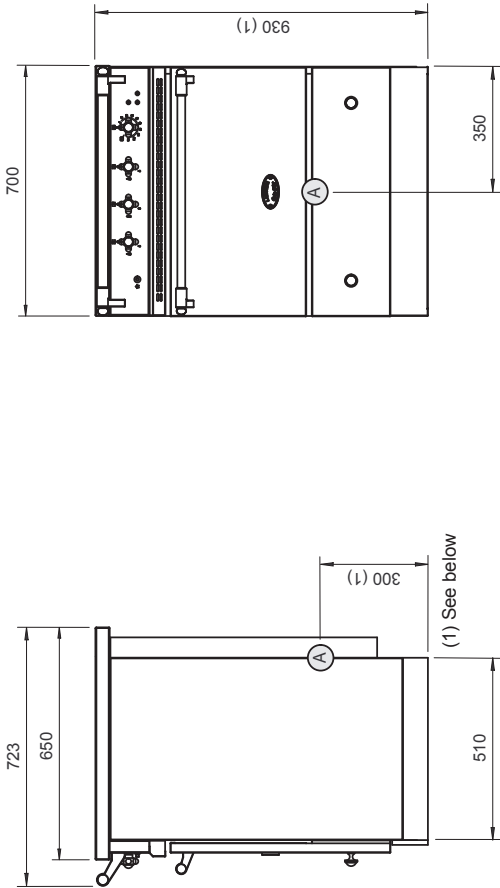


- ▶ **CORMATIN "TRADITION": 2 gas burners and a solid top**
- 3 burners in a range of different sizes and powers (see Burners T, C and D, **Table 1**, Appendix).
- Central hob with a 385 x 510 mm solid top.
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

CORMATIN "ÉLECTRIQUE": INDUCTION HOB



Ⓐ Electric supply

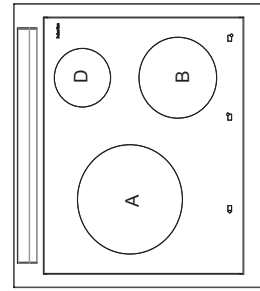
(1) CAUTION : The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

▶ Body in stainless steel or enamelled steel.

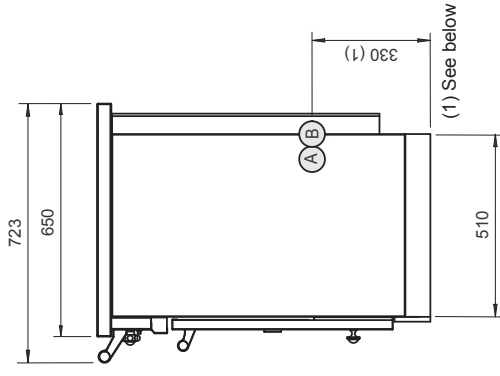
▶ INDUCTION HOB

- 3 induction zones in a range of different sizes and powers under a 4 mm ceramic glass plate (heaters A, B and D, **Table 3** en Appendix).
- 9 power settings.
- Booster mode in each zone.
- Fast cooking mode.
- 2 temperature holding modes: 42°C and 70°C.
- Control knobs to front of appliance.
- Energy regulator.
- Child-proof safety.
- Pan detection.
- Electronic display unit under ceramic glass plate.
- "Hot" warning displayed when the temperature of the ceramic glass plate is over 60°C.



Total power: 7400 W
 230 V 1N~ 50 Hz/
 400 V 3N~ 50 Hz

CORMATIN "ÉLECTRIQUE": CERAMIC HOB



Ⓐ, Ⓑ Electric supply

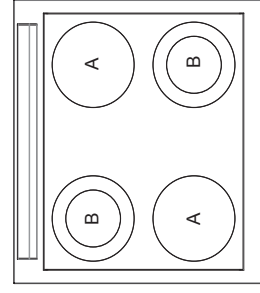
(1) CAUTION : The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

▶ Body in stainless steel or enamelled steel.

▶ CERAMIC HOB

- 4 radiant elements in a range of different sizes and powers under a 6 mm ceramic glass plate (heaters A and B, **Table 2** en Appendix).



Power: 8400 W
 230 V 1N~ 50 Hz/
 400 V 3N~ 50 Hz



TECHNICAL SHEET CORMATIN

Over:

Oven type	Inside	Dimensions (mm)	Volume (l)	Power (Watt)	Electric grill	Tray levels	Safety device
Gas*	Enamelled steel	550 x 288 x 438	70	4000	No	3, 70-mm pitch	Thermocouple
Electric static	Enamelled steel	550 x 291 x 465	75	2800	Yes 2850 W	3, 70-mm pitch	Thermostat
Electric multifunction	Enamelled steel	550 x 291 x 417	67	2800	Yes 2850 W	3, 70-mm pitch	Thermostat
				Static function			
				2650			
				Convection function			

*Controlled by thermostatic valve.

PRESSION	Power	
	Natural Gas - kW/h	Propane Gas - kW/h
GAS/Burner		
Ultra-fast (A)	5.0 kW	5.0 kW
Intensive (D)	4.0 kW	4.0 kW
Fast (C)	3.0 kW	3.0 kW
Semi-fast (B)	1.5 kW	1.5 kW
Gas Oven 500	3.2 kW	3.7 kW
Gas Oven 700	4 kW	4 kW

Pressures and supply rates:

Appliance characteristics as per nameplate and marking in the drawer (T, A, B, C, D: **Table 5**, Appendix).

Compliance with European regulations (EC):

European Regulation (Gas Appliances): (EU) 2016/426.

Electrical Directive (Low Voltage): 2014/35 / EU.

Electromagnetic Compatibility Directive: EMC: 2014/30 / EU.

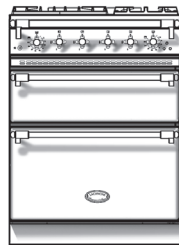
TECHNICAL SHEET

RULLY

LG 732 E/CT — LG 742 E/CT — LCF 732 E/CT

LMG 732 E/CT — LMG 742 E/CT — LMGF 732 E/CT

EN 04-2022



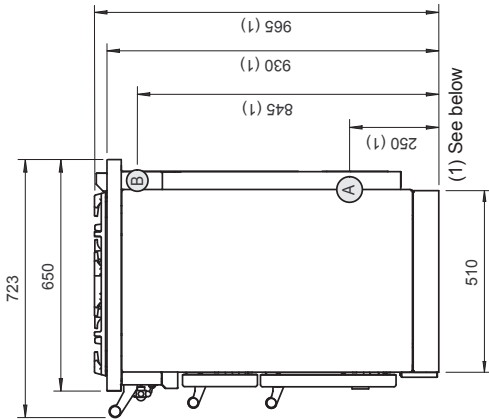
Classic



Modern



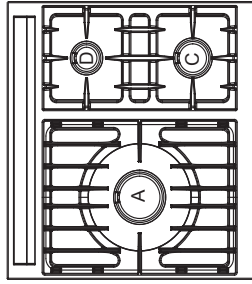
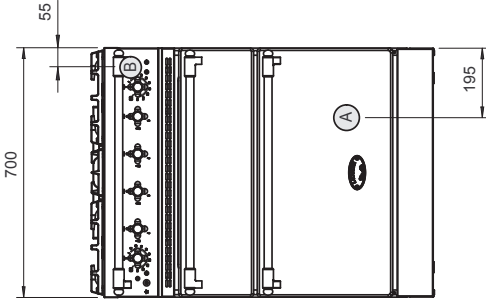
RULLY "CLASSIQUE": GAS HOBS



Ⓐ Electric supply

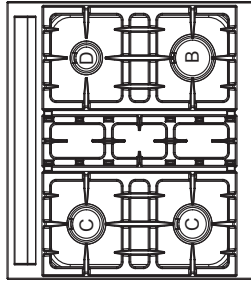
Ⓑ Gas supply

- ▶ Body in stainless steel or enamelled steel.
- ▶ Press formed top plate.



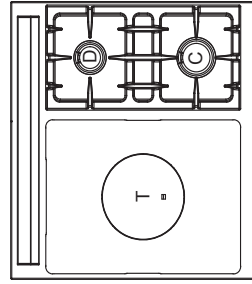
▶ **RULLY "CLASSIQUE": 3 gas burners**

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



▶ **RULLY "CLASSIQUE": 4 gas burners**

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



▶ **RULLY "TRADITION": 2 gas burners and a solid top**

- 3 burners in a range of different sizes and powers (see Burners T, C and D, **Table 1**, Appendix).
- Central hob with a 385x510 mm solid top.
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.



TECHNICAL SHEET RULLY

Over:

Oven type	Inside	Dimensions (mm)	Volume (l)	Power (Watt)	Electric grill	Tray levels	Safety device
Electric static	Enamelled steel	550 x 291 x 465	75	2800	Yes 2100 W	3, 70-mm pitch	Thermostat
Electric multifunction	Enamelled steel	550 x 291 x 417	67	2800	Yes 2850 W	3, 70-mm pitch	Thermostat
				Static function 2650 Convection function			
Electric grill	Enamelled steel	541 x 115 x 422	27	1500	Yes 2850 W	1	Thermostat

*Controlled by thermostatic valve.

PRESSION	Power	
	Natural Gas - kW/h	Propane Gas - kW/h
GAS/Burner		
Ultra-fast (A)	5.0 kW	5.0 kW
Intensive (D)	4.0 kW	4.0 kW
Fast (C)	3.0 kW	3.0 kW
Semi-fast (B)	1.5 kW	1.5 kW
Gas Oven 500	3.2 kW	3.7 kW
Gas Oven 700	4 kW	4 kW

Pressures and supply rates:

Appliance characteristics as per nameplate and marking in the drawer (T, A, B, C, D: **Table 5**, Appendix).

Compliance with European regulations (EC):

European Regulation (Gas Appliances): (EU) 2016/426.

Electrical Directive (Low Voltage): 2014/35 / EU.

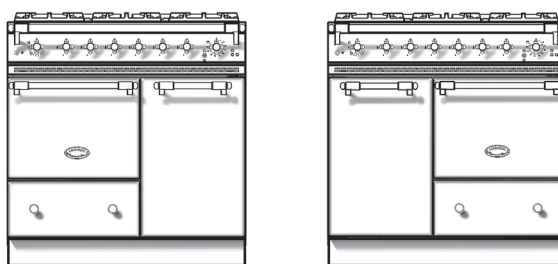
Electromagnetic Compatibility Directive: EMC: 2014/30 / EU.

TECHNICAL SHEET

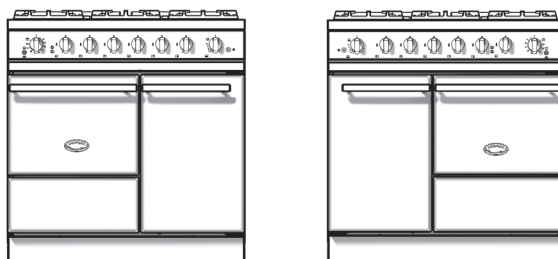
BEAUNE/BUSSY

LG 962 GCT-D/ECT-D — LG 962 GCT-G/ECT-G — LVI 962 ECT-D — LVI 962 ECT-G

LMG 962 GCT-D/ECT-D — LMG 962 GCT-G/ECT-G — LMVI 962 ECT-D — LMVI 962 ECT-G



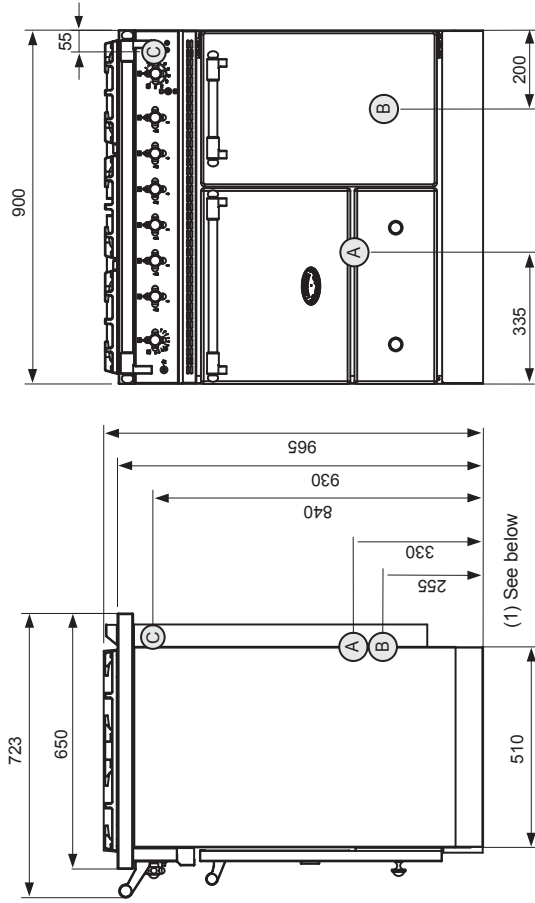
Classic



Modern



BEAUNE « CLASSIQUE » : GAS HOBS

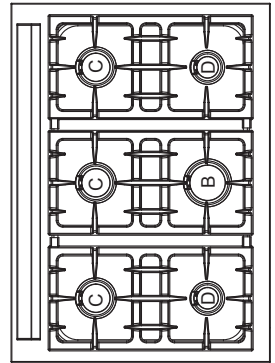


- Ⓐ Power supply, electrical oven
- Ⓑ Power supply, gas oven
- Ⓒ Gas connection

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

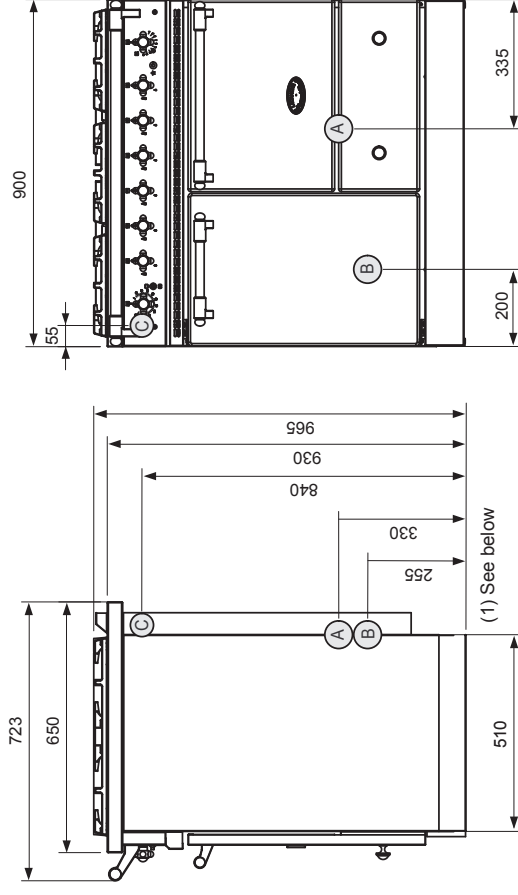
Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

- ▶ Body in stainless steel or enamelled steel.
- ▶ Press formed top plate.



- ▶ **BEAUNE «CLASSIQUE»**: 6 gas burners
- 6 burners in a range of different sizes and powers (see Burners B, C and D, **Table 1**, technical annex).
 - Individually controlled by a safety valve (thermo-couple).
 - Electrical ignition with pushbutton.

BUSSY « CLASSIQUE » : GAS HOBS

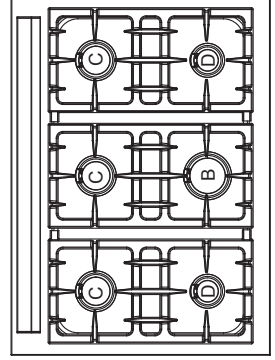


- Ⓐ Power supply, electrical oven
- Ⓑ Power supply, gas oven
- Ⓒ Gas connection

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

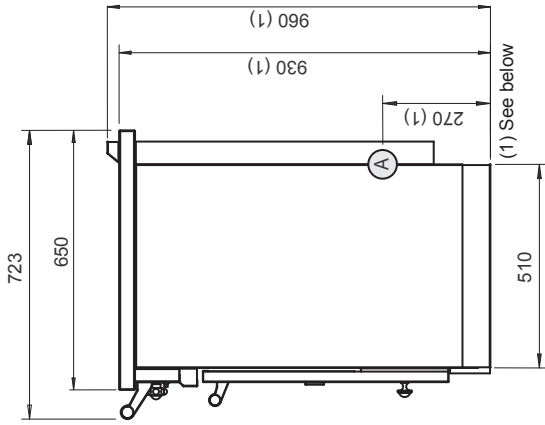
Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

- ▶ Body in stainless steel or enamelled steel.
- ▶ Press formed top plate.



- ▶ **BUSSY «CLASSIQUE»**: 6 gas burners
- 6 burners in a range of different sizes and powers (see Burners B, C and D, **Table 1**, technical annex).
 - Individually controlled by a safety valve (thermo-couple).
 - Electrical ignition with pushbutton.

BEAUNE "ELECTRIC": INDUCTION HOB



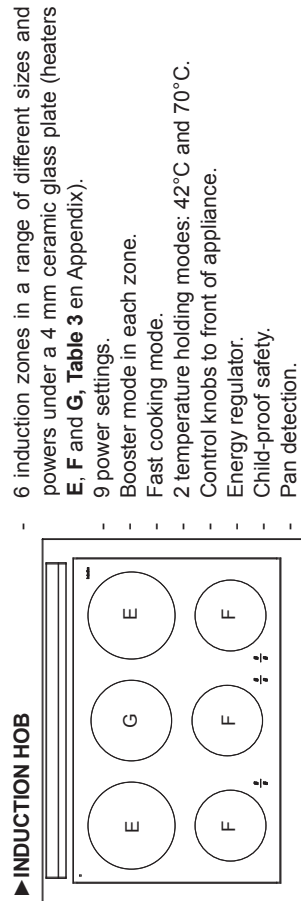
Ⓐ Electric supply

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

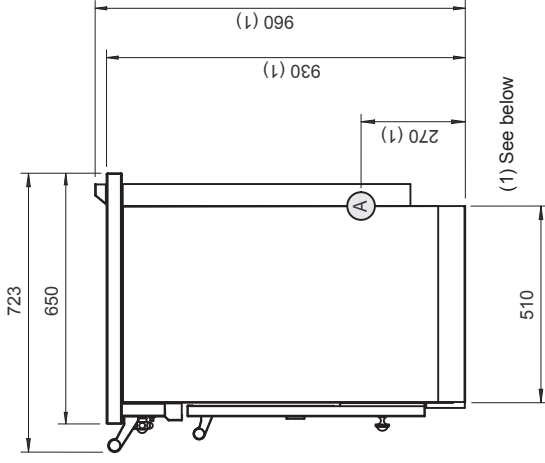
▶ Body in stainless steel or enamelled steel.

▶ INDUCTION HOB



- 6 induction zones in a range of different sizes and powers under a 4 mm ceramic glass plate (heaters **E, F and G, Table 3** en Appendix).
- 9 power settings.
- Booster mode in each zone.
- Fast cooking mode.
- 2 temperature holding modes: 42°C and 70°C.
- Control knobs to front of appliance.
- Energy regulator.
- Child-proof safety.
- Pan detection.
- Electronic display unit under ceramic glass plate.
- "Hot" warning displayed when the temperature of the ceramic glass plate is over 60°C.

BUSSY "ELECTRIC": INDUCTION HOB



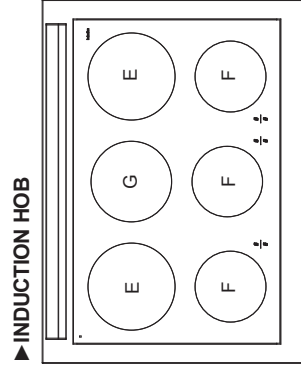
Ⓐ Electric supply

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

▶ Body in stainless steel or enamelled steel.

▶ INDUCTION HOB



- 6 induction zones in a range of different sizes and powers under a 4 mm ceramic glass plate (heaters **E, F and G, Table 3** en Appendix).
- 9 power settings.
- Booster mode in each zone.
- Fast cooking mode.
- 2 temperature holding modes: 42°C and 70°C.
- Control knobs to front of appliance.
- Energy regulator.
- Child-proof safety.
- Pan detection.
- Electronic display unit under ceramic glass plate.
- "Hot" warning displayed when the temperature of the ceramic glass plate is over 60°C.



TECHNICAL SHEET BEAUNE/BUSSY

Over:

Oven type	Inside	Dimensions (mm)	Volume (l)	Power (Watt)	Electric grill	Tray levels	Safety device
Gas*	Enamelled steel	414 x 288 x 438	52	3500	No	3, 70-mm pitch	Thermocouple
Electric static	Enamelled steel	414 x 291 x 465	56	2300	Yes 1800 W	3, 70-mm pitch	Thermostat
Electric multifunction vertical	Enamelled steel	333 x 458 x 425	65	2500 Static function 2650 Convection function	Yes 1800 W	3, 70-mm pitch	Thermostat

*Controlled by thermostatic valve.

PRESSION	Puissances	
	Gaz Naturel - kW/h	Gaz Propane - kW/h
GAS/Brûleur Ultra-rapide (A)	5.0 kW	5.0 kW
Intensif (D)	4.0 kW	4.0 kW
Rapide (C)	3.0 kW	3.0 kW
Semi Rapide (B)	1.5 kW	1.5 kW
Four gaz 500	3.2 kW	3.7 kW
Four gaz 700	4 kW	4 kW

Pressures and supply rates:

Appliance characteristics as per nameplate and marking in the drawer (B, C, D, E, F, G: **Table 5**, Appendix).

Compliance with European regulations (EC):

European Regulation (Gas Appliances): (EU) 2016/426.

Electrical Directive (Low Voltage): 2014/35 / EU.

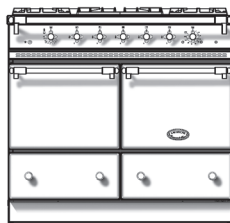
Electromagnetic Compatibility Directive: EMC: 2014/30 / EU.

TECHNICAL SHEET

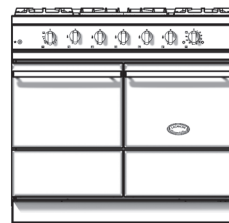
CLUNY

LG 1052 G/GE/E/GCT/ECT — LCF 1052 G/GE/E/GCT/ECT — LVTR 1052 E/ECT — LVI 1052 E/ECT

LMG 1052 G/GE/E/GCT/ECT — LMCF 1052 G/GE/E/GCT/ECT — LMVTR 1052 E/ECT — LMVI 1052 E/ECT



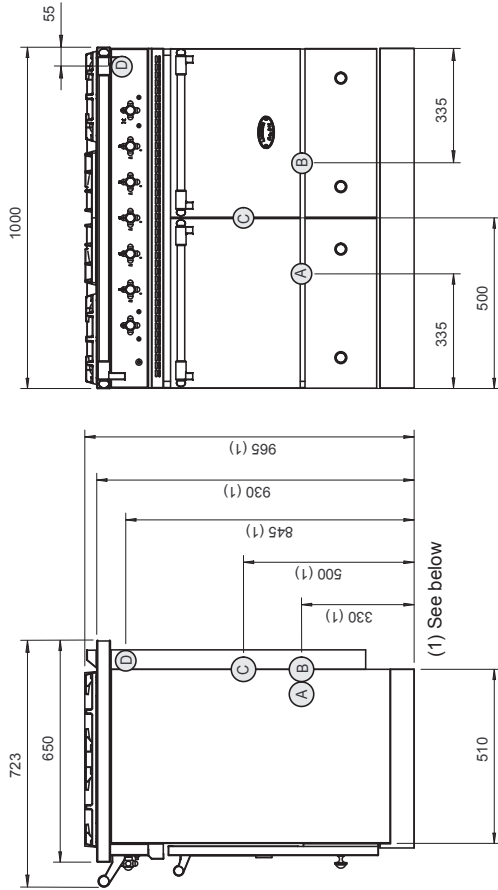
Classic



Modern



CLUNY « CLASSIQUE » AND « TRADITION » : GAS HOBS



A, B Power supply, electrical oven

C Power supply, gas oven

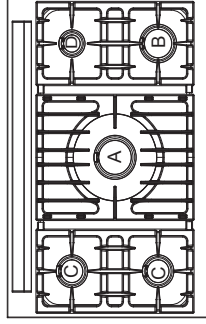
D Gas connection

▶ Body in stainless steel or enamelled steel.

▶ Press formed top plate.

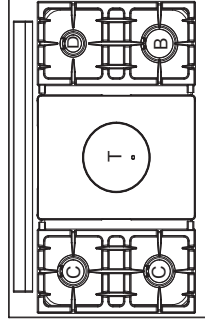
(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.



▶ CLUNY «CLASSIQUE»: 5 gas burners

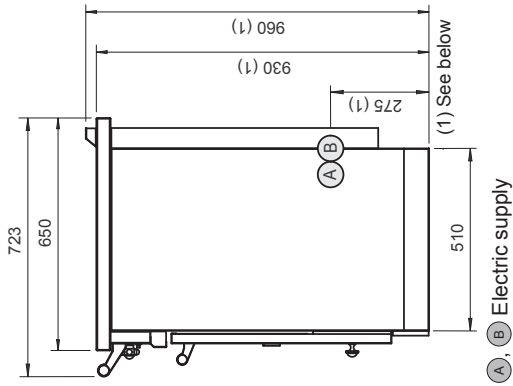
- 5 burners in a range of different sizes and powers (see Burners A, B, C and D, **Table 1**, Appendix).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



▶ CLUNY «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**, Appendix).
- Central hob with a 385 x 510 mm solid top.
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.

CLUNY "ÉLECTRIQUE": INDUCTION HOB



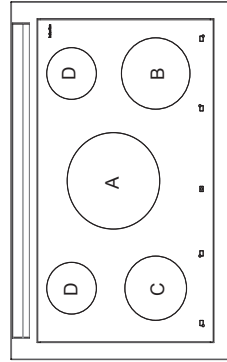
A, B Electric supply

14

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

► Body in stainless steel or enamelled steel.

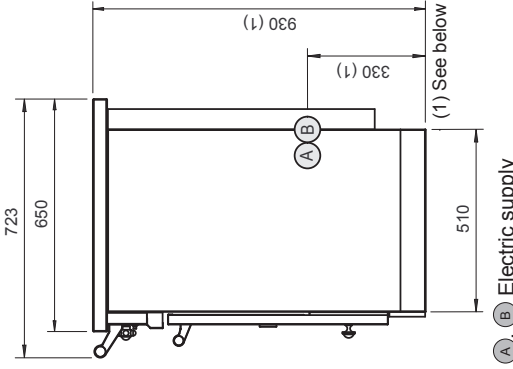


Total power: 11100 W
230 V 1N~ 50 Hz/
400 V 3N~ 50 Hz

► INDUCTION HOB

- 5 induction zones in a range of different sizes and powers under a 4 mm ceramic glass plate (heaters A, B, C and D, **Table 3** en Appendix).
- 9 power settings.
- Booster mode in each zone.
- Fast cooking mode.
- 2 temperature holding modes: 42°C and 70°C.
- Control knobs to front of appliance.
- Energy regulator.
- Child-proof safety.
- Pan detection.
- Electronic display unit under ceramic glass plate.
- "Hot" warning displayed when the temperature of the ceramic glass plate is over 60°C.

CLUNY "ÉLECTRIQUE": CERAMIC HOB

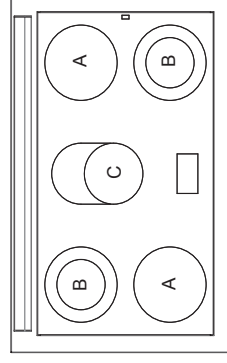


A, B Electric supply

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

► Body in stainless steel or enamelled steel.



Power: 10600 W
230 V 1N~ 50 Hz/
400 V 3N~ 50 Hz

► CERAMIC HOB

- 5 radiant elements in a range of different sizes and powers under a 6 mm ceramic glass plate (heaters A, B and C, **Table 2** en Appendix).



TECHNICAL SHEET CLUNY

Over:

Oven type	Inside	Dimensions (mm)	Volume (l)	Power (Watt)	Electric grill	Tray levels	Safety device
Gas*	Enamelled steel	414 x 288 x 438	52	3500	No	3, 70-mm pitch	Thermocouple
Electric static	Enamelled steel	414 x 291 x 465	56	2300	Yes 1800 W	3, 70-mm pitch	Thermostat
Electric multifunction fan	Enamelled steel	414 x 291 x 417	51	2400	Yes 1800 W	3, 70-mm pitch	Thermostat

*Controlled by thermostatic valve.

PRESSION	Power	
	Natural Gas - kW/h	Propane Gas - kW/h
GAS/Burner		
Ultra-fast (A)	5.0 kW	5.0 kW
Intensive (D)	4.0 kW	4.0 kW
Fast (C)	3.0 kW	3.0 kW
Semi-fast (B)	1.5 kW	1.5 kW
Gas Oven 500	3.2 kW	3.7 kW
Gas Oven 700	4 kW	4 kW

Pressures and supply rates:

Appliance characteristics as per nameplate and marking in the drawer (T, A, B, C, D: **Table 5**, Appendix).

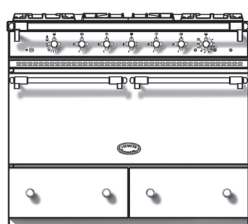
Compliance with European regulations (EC):

European Regulation (Gas Appliances): (EU) 2016/426.
 Electrical Directive (Low Voltage): 2014/35 / EU.
 Electromagnetic Compatibility Directive: EMC: 2014/30 / EU.

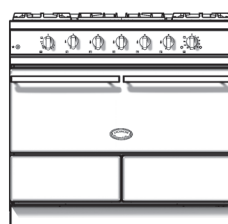
TECHNICAL SHEET

CLUNY GRAND CHEF

LG 1051 BG/BCT — LCF 1051 BG/BCT — LVTR 1051 BCT — LVI 1051 BCT
LMG 1051 BG/BCT — LMCF 1051 BG/BCT — LMVTR 1051 BCT — LMVI 1051 BCT



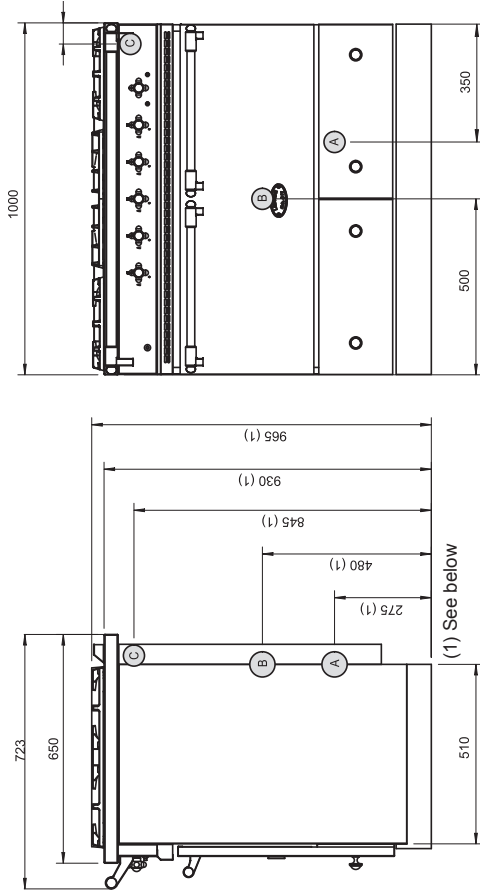
Classic



Modern



CLUNY GRAND CHEF « CLASSIQUE » AND « TRADITION » : GAS HOBS

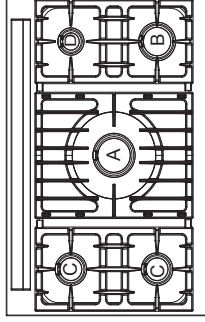


- ▲ A Power supply, electrical oven
- ▲ B Power supply, gas oven
- ▲ C Gas connection

- ▶ Body in stainless steel or enamelled steel.
- ▶ Press formed top plate.

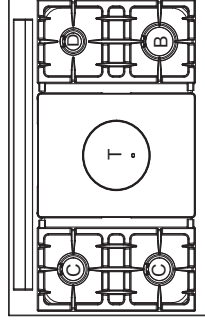
(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.



▶ CLUNY GRAND CHEF « CLASSIQUE »: 5 gas burners

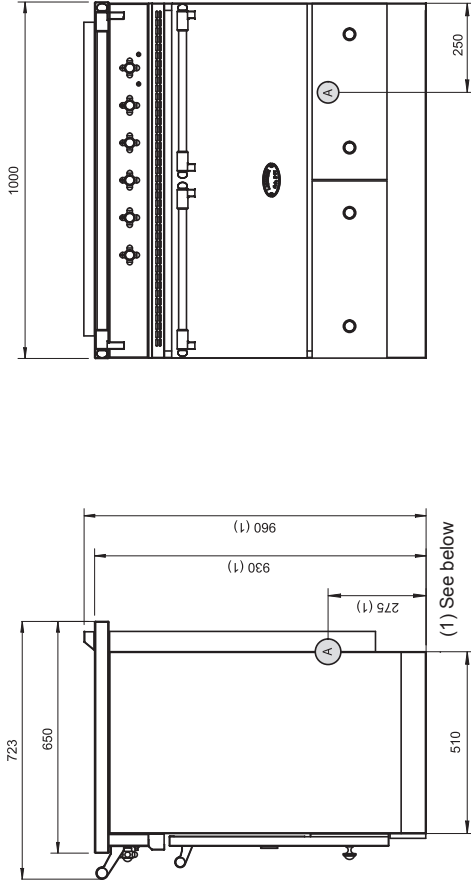
- 5 burners in a range of different sizes and powers (see Burners A, B, C and D, Table 1, Appendix).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



▶ CLUNY GRAND CHEF « 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., Appendix).
- Central hob with a 385 x 510 mm solid top.
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.

CLUNY GRAND CHEF "ÉLECTRIQUE": INDUCTION HOB

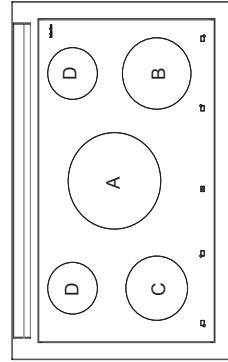


A Electric supply

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

▶ Body in stainless steel or enamelled steel.

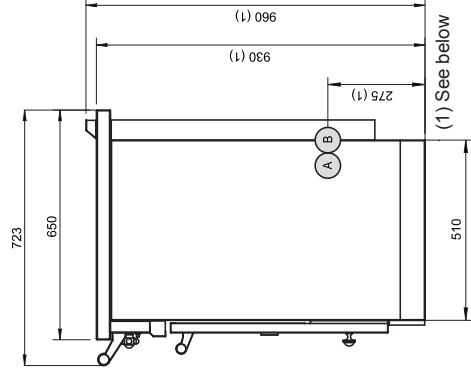


Total power: 11100 W
230 V 1N~ 50 Hz/
400 V 3N~ 50 Hz

▶ **INDUCTION HOB**

- 5 induction zones in a range of different sizes and powers under a 4 mm ceramic glass plate (heaters A, B, C and D, **Table 3** en Appendix).
- 9 power settings.
- Booster mode in each zone.
- Fast cooking mode.
- 2 temperature holding modes: 42°C and 70°C.
- Control knobs to front of appliance.
- Energy regulator.
- Child-proof safety.
- Pan detection.
- Electronic display unit under ceramic glass plate.
- "Hot" warning displayed when the temperature of the ceramic glass plate is over 60°C.

CLUNY GRAND CHEF "ÉLECTRIQUE": CERAMIC HOB

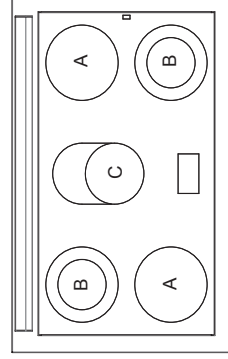


A, B Electric supply

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

▶ Body in stainless steel or enamelled steel.



Power: 10600 W
230 V 1N~ 50 Hz/
400 V 3N~ 50 Hz

▶ **CERAMIC HOB**

- 5 radiant elements in a range of different sizes and powers under a 6 mm ceramic glass plate (heaters A, B and C, **Table 2** en Appendix).



TECHNICAL SHEET CLUNY GRAND CHEF

Over:

Oven type	Inside	Dimensions (mm)	Volume (l)	Power (Watt)	Electric grill	Tray levels	Safety device
Gas*	Enamelled steel	880 x 305 x 455	117	7600	No	3, 70-mm pitch	Thermocouple
Electric multifunction	Enamelled steel	880 x 305 x 405	112	4800	Yes 3600 W	3, 70-mm pitch	Thermostat

*Controlled by thermostatic valve.

PRESSION	Power	
	Natural Gas - kW/h	Propane Gas - kW/h
GAS/Burner		
Ultra-fast (A)	5.0 kW	5.0 kW
Intensive (D)	4.0 kW	4.0 kW
Fast (C)	3.0 kW	3.0 kW
Semi-fast (B)	1.5 kW	1.5 kW
Gas Oven 500	3.2 kW	3.7 kW
Gas Oven 700	4 kW	4 kW

Pressures and supply rates:

Appliance characteristics as per nameplate and marking in the drawer (T, A, B, C, D: **Table 5**, Appendix).

Compliance with European regulations (EC):

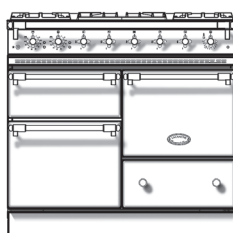
European Regulation (Gas Appliances): (EU) 2016/426.
 Electrical Directive (Low Voltage): 2014/35 / EU.
 Electromagnetic Compatibility Directive: EMC: 2014/30 / EU.

TECHNICAL SHEET

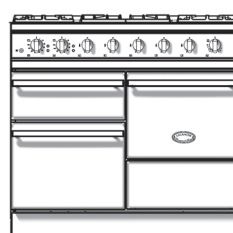
CHAGNY MACON

LG 1053 G/GE/E/GCT/ECT — LCF 1053 G/GE/E/GCT/ECT — LVTR 1053 E/ECT — LVI 1053 E/ECT

LMG 1053 G/GE/E/GCT/ECT — LMCF 1053 G/GE/E/GCT/ECT — LMVTR 1053 E/ECT — LMVI 1053 E/ECT



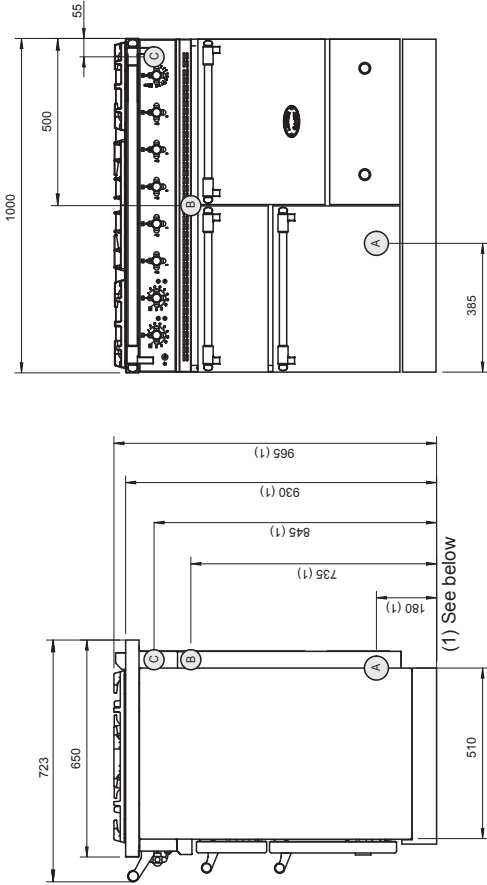
Classic



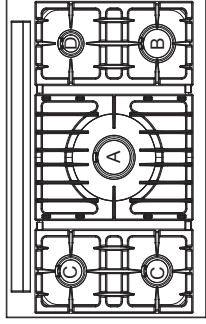
Modern



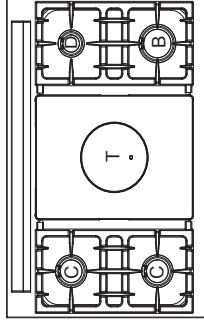
CHAGNY - MACON « CLASSIQUE » AND « TRADITION » : GAS HOBS



- ▲ **A** Power supply, electrical oven
- **B** Gas connection for cookers without gas ovens
- ▲ Body in stainless steel or enamelled steel.
- ▲ Press formed top plate.
- **C** Gas connection for cookers with a gas oven



- ▲ **CHAGNY - MACON « CLASSIQUE »**: 5 gas burners
 - 5 burners in a range of different sizes and powers (see Burners A, B, C and D, **Table 1**, Appendix).
 - Individually controlled by a safety valve (thermocouple).
 - Electrical ignition with pushbutton.

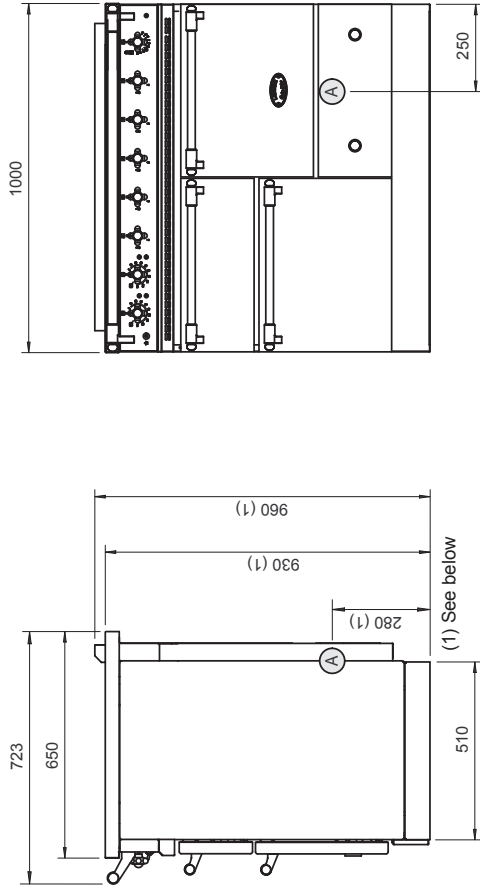


- ▲ **CHAGNY - MACON « TRADITION »**: 4 gas burners and a solid top
 - 5 burners in a range of different sizes and powers (see Burners T, B, C and D, **Table 1**, Appendix).
 - Central hob with a 385 x 510 mm solid top.
 - Individually controlled by a safety valve (thermocouple).
 - Electrical ignition with pushbutton.

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

CHAGNY - MACON "ÉLECTRIQUE": INDUCTION HOB

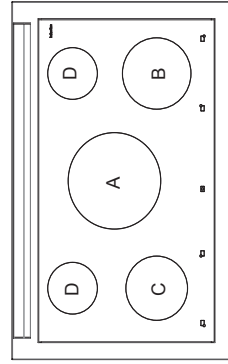


Ⓐ, Ⓑ Electric supply

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

▶ Body in stainless steel or enamelled steel.

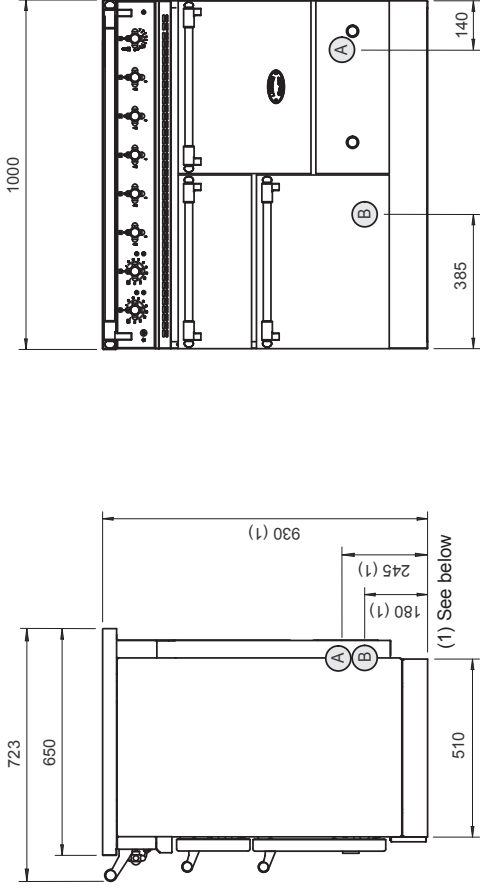


Total power: 11100 W
230 V 1N~ 50 Hz/
400 V 3N~ 50 Hz

▶ INDUCTION HOB

- 5 induction zones in a range of different sizes and powers under a 4 mm ceramic glass plate (heaters A, B, C and D, **Table 3** en Appendix).
- 9 power settings.
- Booster mode in each zone.
- Fast cooking mode.
- 2 temperature holding modes: 42°C and 70°C.
- Control knobs to front of appliance.
- Energy regulator.
- Child-proof safety.
- Pan detection.
- Electronic display unit under ceramic glass plate.
- "Hot" warning displayed when the temperature of the ceramic glass plate is over 60°C.

CHAGNY - MACON "ÉLECTRIQUE": CERAMIC HOB

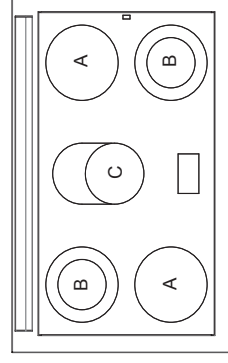


Ⓐ, Ⓑ Electric supply

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

▶ Body in stainless steel or enamelled steel.



Power: 10600 W
230 V 1N~ 50 Hz/
400 V 3N~ 50 Hz

▶ CERAMIC HOB

- 5 radiant elements in a range of different sizes and powers under a 6 mm ceramic glass plate (heaters A, B and C, **Table 2** en Appendix).



TECHNICAL SHEET CHAGNY - MACON

Ovens:

Oven type	Inside	Dimensions (mm)	Volume (l)	Power (Watt)	Electric grill	Tray levels	Safety device
Gas*	Enamelled steel	414 x 288 x 438	52	3500	No	3, 70-mm pitch	Thermocouple
Electric static	Enamelled steel	414 x 291 x 465	56	2300	Yes 1800 W	3, 70-mm pitch	Thermostat
Electric convection	Enamelled steel	414 x 291 x 417	51	2400	Yes 1800 W	3, 70-mm pitch	Thermostat
Electric grill	Enamelled steel	205 x 115 x 422	20	1500	Yes 2400 W	1	Thermostat

*Controlled by thermostatic valve.

PRESSION	Power	
	Natural Gas - kW/h	Propane Gas - kW/h
GAS/Burner		
Ultra-fast (A)	5.0 kW	5.0 kW
Intensive (D)	4.0 kW	4.0 kW
Fast (C)	3.0 kW	3.0 kW
Semi-fast (B)	1.5 kW	1.5 kW
Gas Oven 500	3.2 kW	3.7 kW
Gas Oven 700	4 kW	4 kW

Pressures and supply rates:

Appliance characteristics as per nameplate and marking in the drawer (T, A, B, C, D: **Table 5**, Appendix).

Compliance with European regulations (EC):

European Regulation (Gas Appliances): (EU) 2016/426.

Electrical Directive (Low Voltage): 2014/35 / EU.

Electromagnetic Compatibility Directive: EMC: 2014/30 / EU.

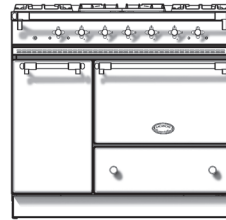
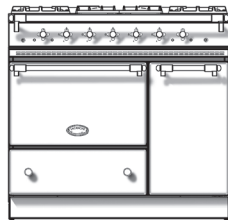
TECHNICAL SHEET

VOLNAY/VOUGEOT

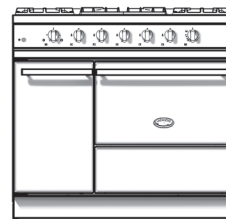
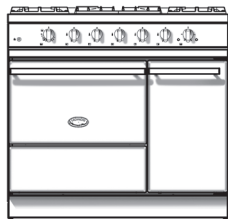
EN 04-2022

LG 1051D-G EG/E/CTG/ECT — LCF 1051D-G EG/E/CTG/ECT — LVTR 1051D-G E/CT — LVI 1051D-G E/CT

LMG 1051D-G EG/E/CTG/ECT — LMGF 1051D-G EG/E/CTG/ECT — LMVTR 1051D-G E/CT — LMVI 1051D-G E/CT



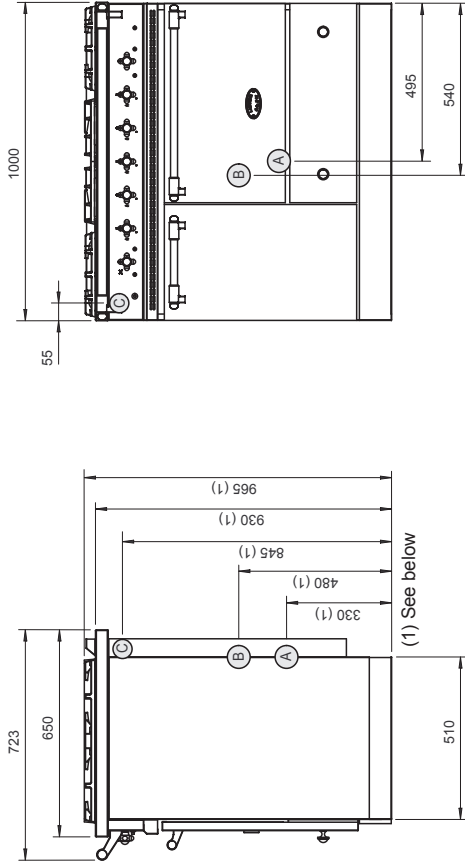
Classic



Modern



VOLNAY « CLASSIQUE » AND « TRADITION »: GAS HOBS

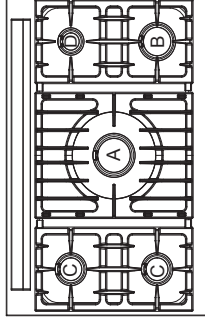


- Ⓐ Power supply, electrical oven
- Ⓑ Power supply, gas oven
- Ⓒ Gas connection

- ▶ Body in stainless steel or enamelled steel.
- ▶ Press formed top plate.

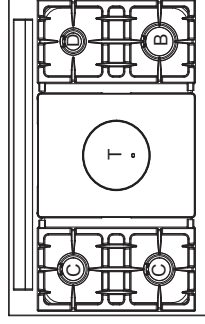
(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.



▶ VOLNAY «CLASSIQUE»: 5 gas burners

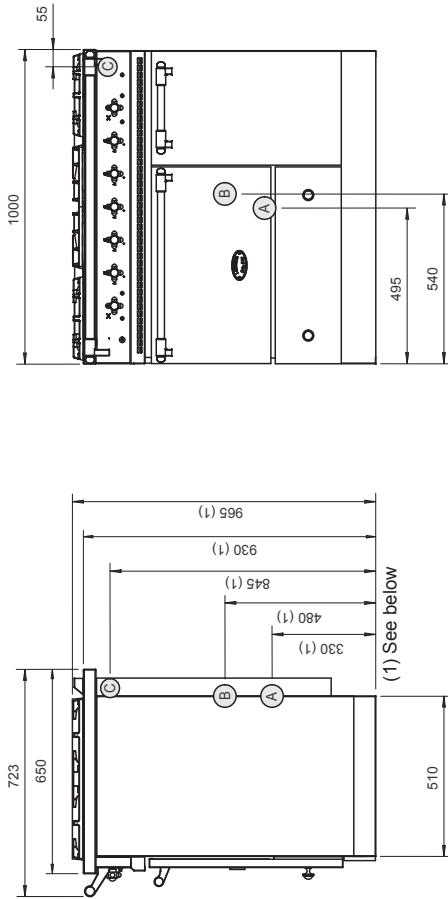
- 5 burners in a range of different sizes and powers (see Burners A, B, C and D, Table 1, Appendix).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



▶ 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, Appendix).
- Central hob with a 385x510 mm solid top.
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.

VOUGEOT « CLASSIQUE » AND « TRADITION » : GAS HOBBS

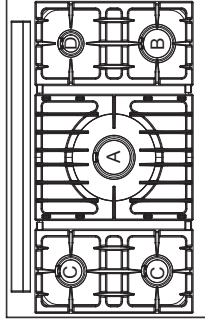


- Ⓐ Power supply, electrical oven
- Ⓑ Power supply, gas oven
- Ⓒ Gas connection

- ▶ Body in stainless steel or enamelled steel.
- ▶ Press formed top plate.

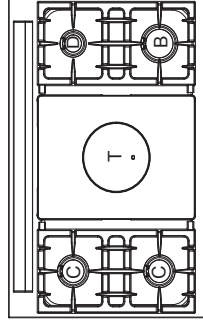
(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.



▶ VOUGEOT « CLASSIQUE »: 5 gas burners

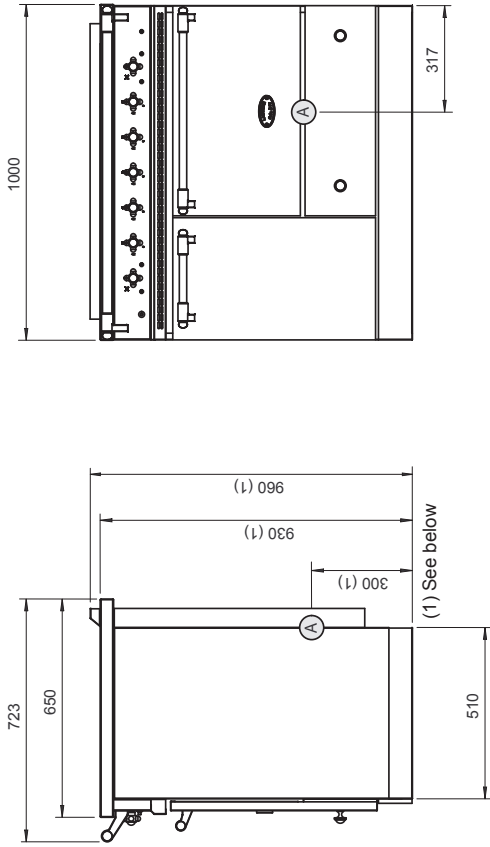
- 5 burners in a range of different sizes and powers (see Burners A, B, C and D, Table 1, Appendix).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



▶ 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, Appendix).
- Central hob with a 385x510 mm solid top.
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.

VOLNAY "ÉLECTRIQUE": INDUCTION HOB

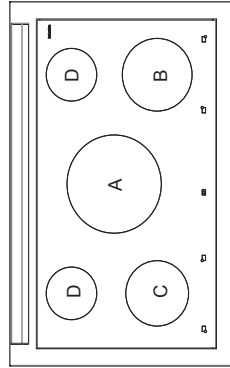


A Power supply

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

▶ Body in stainless steel or enamelled steel.

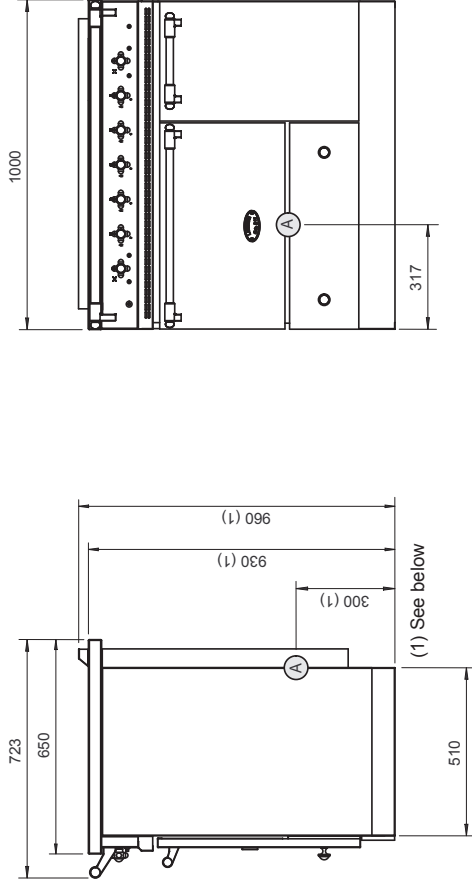


Total power: 11100 W
230 V 1N~ 50 Hz/
400 V 3N~ 50 Hz

▶ INDUCTION HOB

- 5 induction zones in a range of different sizes and powers under a 4 mm ceramic glass plate (heaters A, B, C and D, **Table 3** en Appendix).
- 9 power settings.
- Booster mode in each zone.
- Fast cooking mode.
- 2 temperature holding modes: 42°C and 70°C.
- Control knobs to front of appliance.
- Energy regulator.
- Child-proof safety.
- Pan detection.
- Electronic display unit under ceramic glass plate.
- "Hot" warning displayed when the temperature of the ceramic glass plate is over 60°C.

VOUGEOT "ÉLECTRIQUE": INDUCTION HOB

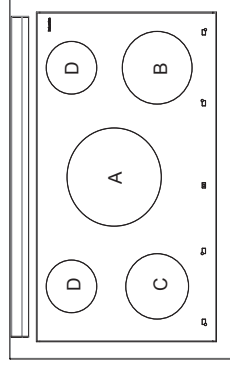


A Power supply

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

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▶ Body in stainless steel or enamelled steel.

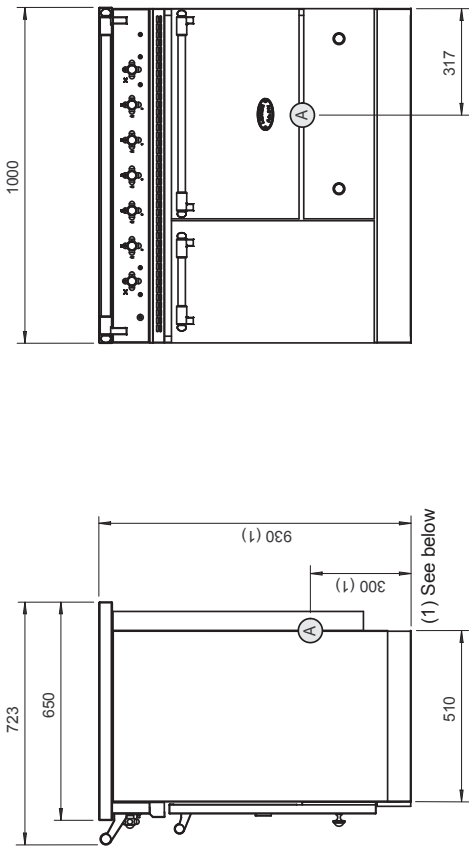


Total power: 11100 W
230 V 1N~ 50 Hz/
400 V 3N~ 50 Hz

▶ INDUCTION HOB

- 5 induction zones in a range of different sizes and powers under a 4 mm ceramic glass plate (heaters A, B, C and D, **Table 3** en Appendix).
- 9 power settings.
- Booster mode in each zone.
- Fast cooking mode.
- 2 temperature holding modes: 42°C and 70°C.
- Control knobs to front of appliance.
- Energy regulator.
- Child-proof safety.
- Pan detection.
- Electronic display unit under ceramic glass plate.
- "Hot" warning displayed when the temperature of the ceramic glass plate is over 60°C.

VOLNAY "ÉLECTRIQUE": CERAMIC HOB

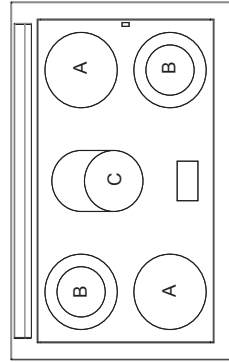


Ⓐ Electric supply

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

▶ Body in stainless steel or enamelled steel.

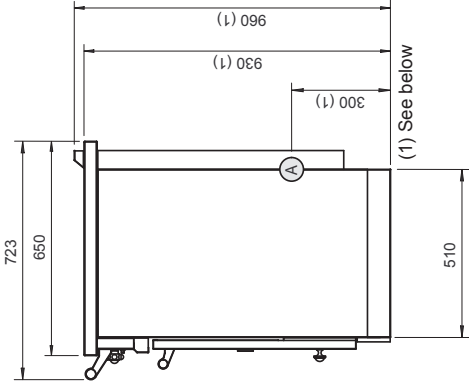


Total power: 10600 W
230 V 1N~ 50 Hz/
400 V 3N~ 50 Hz

▶ CERAMIC HOB

- 5 radiant elements in a range of different sizes and powers under a 6 mm ceramic glass plate (heaters A, B and C, **Table 2** en Appendix).

VOUGEOT "ÉLECTRIQUE": CERAMIC HOB

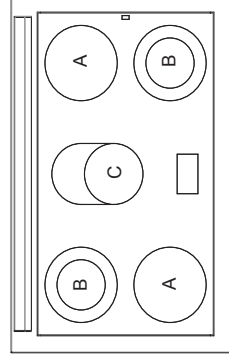


Ⓐ Electric supply

(1) CAUTION: The appliance height can be adjusted between 930 and 944 mm.

Lacanche range cookers official height is 930 mm. Following your request, model on your order you place might have a different height (900 mm, etc). Please verify the height of your range cookers before installation.

▶ Body in stainless steel or enamelled steel.



Total power: 10600 W
230 V 1N~ 50 Hz/
400 V 3N~ 50 Hz

▶ CERAMIC HOB

- 5 radiant elements in a range of different sizes and powers under a 6 mm ceramic glass plate (heaters A, B and C, **Table 2** en Appendix).

Ovens:

Oven type	Inside	Dimensions (mm)	Volume (l)	Power (Watt)	Electric grill	Tray levels	Safety device
Gas*	Enamelled steel	550 x 288 x 438	70	4000	No	3, 70-mm pitch	Thermocouple
Electric static	Enamelled steel	550 x 291 x 465	75	2800	Yes 2850 W	3, 70-mm pitch	Thermostat
Dual function electric	Enamelled steel	550 x 291 x 417	67	2850 Static position 2650 Convection position	Yes 2850 W	3, 70-mm pitch	Thermostat

* Controlled by thermostatic valve.

PRESSION	Power	
GAS/Burner	Natural Gas - kW/h	Propane Gas - kW/h
Ultra-fast (A)	5.0 kW	5.0 kW
Intensive (D)	4.0 kW	4.0 kW
Fast (C)	3.0 kW	3.0 kW
Semi-fast (B)	1.5 kW	1.5 kW
Gas Oven 500	3.2 kW	3.7 kW
Gas Oven 700	4 kW	4 kW

Simmer oven:

- ▶ Enamelled sheet metal.
- ▶ Dimensions W x H x D: 328 mm x 452 mm x 535 mm.
- ▶ 5 shelf levels with 70 mm spacing l between.
- ▶ 2 grills.

Total power: 950 W – 230 V 1N~ 50 Hz

Pressures and supply rates:

Appliance characteristics as per nameplate and marking in the drawer (T, A, B, C, D: **Table 5**, Appendix).

Compliance with European regulations (EC):

European Regulation (Gas Appliances): (EU) 2016/426.
 Electrical Directive (Low Voltage): 2014/35 / EU.
 Electromagnetic Compatibility Directive: EMC: 2014/30 / EU.

**ANNEXE TECHNIQUE
APPENDIX
TECHNISCHER ANHANG
ANEXO TÉCNICO
ALLEGATO TECNICO
TECHNISCHE BIJLAGE
VEDLEGG
ZAŁĄCZNIK
ANEXO TÉCNICO
ПРИЛОЖЕНИЕ**





ANNEXE TECHNIQUE

- (FR) L'INSTALLATION DOIT ETRE REALISEE CONFORMEMENT AUX REGLEMENTATIONS ET NORMES EN VIGUEUR .
- (GB) THE APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE APPLICABLE REGULATIONS AND STANDARDS.
- (NL) DE APPARATEN MOETEN VOLGENS DE GELDENDE DE WEITEN EN VOORSCHRIFTEN WORDEN GEINSTALLEERD.
- (DE) DIE INSTALLATION MUSS NACH DEN GELTEN DEN VORSCHRIFTEN UND NORMEN VORGENOMMEN WERDEN.
- (IT) L'INSTALLAZIONE DEVE ESSERE REALIZZATA CONFORMEMENTE AI RE GOLAMENTI ED ALLE NORME INVIGORE.
- (ES) LA INSTALACIÓN DEBE REALIZARSE DE CONFORMIDAD CON LAS NORMATIVAS Y REGLAS EN VIGOR.
- (PT) A INSTALAÇÃO DEVE SER REALIZADA CONFORME OS REGULAMENTOS E AS NORMAS EM VIGOR.

Conformité du débit d'air neuf / Correct fresh air flowrate / Juiste doorvoerhoeveelheid verse lucht / Die Übereinstimmung des Frischluftdurchsatzes / La conformità del flujo di aria nuova / La conformidad del caudal de aire nuevo / A conformidade do débito de ar novo

10 m³/h / kW

Table et carrosserie / Cooking surface and body panels / Kochfeld und Gehäuse / Piano e rivestimento esterno / Spisyta och chassi / Encimera y carrocería / Placa e estrutura:

Repère / Item	Tableau / Table / Tabella / Tabella / Tablá / Cuadro / Quadro 1			Diamètre brûleur / Burner diameter/ Brenner diameter/ Diámetro bruciatore/ Brännardiameter/ Diámetro quemador/ Diámetro quemador
	Désignation / Designation / Omschrijving /	Beskrivning/ Designación/ Designação / Designazione	Puissance	
T	Tradition	Tradition	5 kW	Ø 107 – 137 mm
A	Ultra-rapide / Ultra fast/ Ultra-rapido	Extrasnabb/ Ultrarrápido/ Ultra-rápido	5 kW	Ø 107 – 137 mm
B	Intensif / Intensive / Intensiv/ Intensivo	Intensiv/ Intensivo/ Intensivo	4 kW	Ø 90 – 120 mm
C	Rapide / Fast / Schnell / Rapido	Snabb/ Rápido/ Rápido	3 kW	Ø 72 – 102 mm
D	Semi-rapide / Semi fast / Semi snel/ Semi rapido	Halvsnabb/ Semirrápido/ Semi-rápido	1,5 kW	Ø 55 – 85 mm



ANNEXE TECHNIQUE

Foyers radiants (option) / Ceramic hobs (option) / Glaskeramik-Kochfeld (option) / Fornelli radianti (opzione) / Glaskeramikhäll (tillval) / Zonas de cocción radiantes (opción) / Placas irradiantes (opção)

Repère / Item	Tableau / Table / Tabelle / Tabella / Tablá / Cuadro / Quadro 2	Ø	P
A	Foyer simple circuit / Single hotplate / Einkreis-Kochzone/ Fornello circuito semplice / Platta med enkel strömkrets / Zona de cocción simple circuito / Placas circuito simples	210 mm	2100 W
B	Foyer double circuit, / Dual hotplate / Dubblecircuitovens/ Zweikreis-Kochzone/ Fornello circuito doppio / Platta med dubbel strömkrets i / Zona de cocción doble circuito / Placas duplo circuito	140/210 mm	1000/2100 W
C	Foyer ovale / oval hob / Ovale kookzone/ Fornello ovale/ Oval zon / Zona de cocción ovalada / Zona de cocción ovalada	170 x 265 mm	800/1400/2200 W

Foyers induction (option)

Repère / Item	Tableau / Table / Tabelle / Tabella / Tablá / Cuadro / Quadro 3		Booster
	Ø	P	
A	270 mm	2600 W	3700 W
B	200 mm	1850 W	3000 W
C	180 mm	1850 W	3000 W
D	145 mm	1850 W	3000 W
E	215 mm	2300 W	3000 W
F	175 mm	1100 W	1400 W
G	200 mm	1400 W	2000 W

Table électrique (option) / Electric hotplates (option)

Repère / Item	Tableau / Table / Tabelle / Tabella / Tablá / Cuadro / Quadro 4				
	A	B	C	D	E
Ø	220 mm	220 mm	180 mm	180 mm	145 mm
P	2600 W	2000 W	2000 W	1500 W	1500 W



ANNEXE TECHNIQUE

Débit calorifique nominal et consommations horaire / Pressures and hourly consumption/ Drukwaarden en energieverbruik per uur / Druck und Stundenverbrauch / Pressioni e consumo orario/ Tryck och timkonsumtion/ Pressões e consumos horários/ Pressões e consumos horários:

		Tableau / Table /Tabelle /Tabella / Tablá / Cuadro / Quadro 5																
F / O	G20 15 mbar m ³ /h	G 20		G 25		G 30		G 31		G 30		G 31		G 110		G 120		
		20 mbar m ³ /h	kW	20 mbar m ³ /h	kW	25 mbar m ³ /h	kW	28-30 mbar kg/h	kW	37 mbar kg/h	kW	50 mbar kg/h	kW	50 mbar kg/h	kW	8 mbar m ³ /h	kW	8 mbar m ³ /h
55 litres	0,34	3,2	0,34	3,2	0,39	3,2	0,29	3,7	0,29	3,7	0,29	3,7	0,29	3,7	0,90	3,5	0,80	3,5
60 litres	0,39	3,7	0,42	4	0,49	4	0,31	4	0,31	4	0,31	4	0,31	4	1,03	4	0,92	4
Charcoal 4 kW	0,42	4	0,42	4	0,49	4	0,31	4	0,31	4	0,31	4	0,31	4	1,03	4	0,92	4
Charcoal 6 kW	0,63	6	0,63	6	0,74	6	0,43	5,5	0,43	5,5	0,43	5,5	0,43	5,5	1,55	6	1,4	6
SK/SR 4.8 kW	0,4	4	0,4	4	0,49	3,5	0,23	3,2	0,25	3,2	0,31	4,0	0,31	4,0				
T 5 kW	0,44	4,2	0,53	5	0,61	5	0,39	5	0,39	5	0,39	5	0,39	5	1,29	5	1,15	5
A 5 kW	0,44	4,2	0,5	3,5	0,61	5	0,33	4,2	0,32	4,2	0,33	4,2	0,32	4,2	1,29	5	1,15	5
B 4 kW	0,38	3,6	0,42	4	0,49	4	0,26	3,3	0,25	3,3	0,26	3,3	0,25	3,3	1,03	4	0,91	4
C 3 kW	0,32	3	0,32	3	0,36	3	0,20	2,6	0,20	2,6	0,20	2,6	0,20	2,6	0,77	3	0,69	3
D 1,5 kW	0,18	1,7	0,18	1,7	0,21	1,7	0,13	1,75	0,13	1,75	0,13	1,75	0,11	1,5	0,44	1,7	0,39	1,7

Puissances calculées sur pouvoir calorifique inférieur / Power calculated on lower calorific value / Leistung berechnet nach dem unteren Heizwert / Potenza calcolata su potere calorifico inferiore / Effekt beräknad på det undre värmevärdet./ Potencia calculada respecto al poder calorifico inferior./ Potência calculada no poder calorifico inferior.

Débit calorifique nominal et débit réduit

		Tableau / Table /Tabelle /Tabella / Tablá / Cuadro / Quadro 6																
F / O	G20 15 mbar m ³ /h	G 20		G 25		G 30		G 31		G 30		G 31		G 110		G 120		
		20 mbar m ³ /h	kW	20 mbar m ³ /h	kW	25 mbar m ³ /h	kW	28-30 mbar m ³ /h	kW	37 mbar m ³ /h	kW	50 mbar m ³ /h	kW	50 mbar m ³ /h	kW	8 mbar m ³ /h	kW	8 mbar m ³ /h
55 litres	0,96	3,2	0,96	3,2	0,96	3,2	0,96	3,2	1,11	3,7	1,11	3,7	1,11	3,7	1,11	3,5	1,05	3,5
60 litres	1,11	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0
Charcoal 4 kW	1,2	4	1,2	4	1,2	4	1,2	4	1,2	4	1,2	4	1,2	4	1,2	4	1,2	4
Charcoal 6 kW	2,7	6	2,7	6	2,7	5,5	2,7	5,5	2,7	5,5	2,7	5,5	2,7	5,5	2,7	6	2,7	6
SK/SR 4.8 kW	4	1,48	4,0	1,48	3,5	1,29	3,2	1,18	3,2	1,18	4,0	1,48	4,0	1,48				



ANNEXE TECHNIQUE

	G20 15 mbar		G 20 20 mbar		G 25 20 mbar		G 25 25 mbar		G 30 28-30 mbar		G 31 37 mbar		G 30 50 mbar		G 31 50 mbar		G 110 8 mbar		G 120 8 mbar	
	m ³ /h	kW	m ³ /h	kW	m ³ /h	kW	m ³ /h	kW	m ³ /h	kW	m ³ /h	kW	m ³ /h	kW	m ³ /h	kW	m ³ /h	kW	m ³ /h	kW
A	4,2	1,26	5	1,5	5	1,5	5	1,5	4,2	1,26	4,2	1,26	4,2	1,26	4,2	1,26	5	1,5	5	1,5
T	4,2	1,26	5	1,5	5	1,5	5	1,5	5	1,5	5	1,5	5	1,5	5	1,5	5	1,5	5	1,5
B	3,6	1,08	4,0	1,2	4,0	1,2	4,0	1,2	3,3	0,99	3,3	0,99	3,3	0,99	3,3	0,99	4,0	1,2	4,0	1,2
C	3	0,9	3	0,9	3	0,9	3	0,9	2,6	0,78	2,6	0,78	2,6	0,78	2,6	0,78	3	0,9	3	0,9
D	1,7	0,51	1,7	0,51	1,7	0,51	1,7	0,51	1,75	0,52	1,75	0,52	1,75	0,52	1,5	0,45	1,7	0,45	1,7	0,45



ANNEXE TECHNIQUE

Changement de gaz / Change of gas / Gaswechsel / Cambiamento di gas / Byte av gas / Cambio de gas / Mudança de gás :

PAYS / COUNTRY / LAND / PAESE / PAÍS / PAÍSES	PRESSION (Pn) / PRESSURE (Pn) / DRUK (Pn) / PRESSÃO (Pn) / TRYCK (Pn) / PRESIÓN (Pn) / PRESSÃO (Pn)	CATEGORIE / CATEGORY / CATEGORIE / KATEGORIE / CATEGORIA / KATEGORI / CATEGORIA / CATEGORIA / CATEGORIA
AT	20 ; 50	II2H3B/P
BE-FR	20/25 ; 28-30/37	II2E+3+
FR	20 ; 50	II2E+3B/P
DE	8 ; 20 ; 50	III1ab2ELL3B/P
DK	8 ; 20 ; 30	III1a2H3B/P
ES-IE-PT-GB-CH-GR	20 ; 28-30/37	II2H3+
FI	20 ; 30	II2H3B/P
LU	20 ; 28-30/37	II2E+3+
LU	20 ; 50	II2E3B/P
IT	8 ; 20 ; 28-30/37	III1a2H3+
NL	20-25 ; 30	I2EK I3B/P
NO	30	I3B/P
ES-CH	20 ; 50	II2H3P
IS	20	I2H
SE	8 ; 20 ; 30	III1ab2H3B/P



ANNEXE TECHNIQUE

Injecteurs / Orifice / Injektor / Inietttore / Injektor / Injektor / Injektor:

Tableau / Table / Tabelle / Tabella / Tablá / Cuadro / Quadro 8						
Brûleurs / Burners / Brenners / Bruciatori / Brännare / Quemadores / Queimadores	Pression / Pressure / Druk / Pressione / Tryck / Presión / Pressão					
GAZ / GAS / GÁS	1,5 kW D					
	3 kW C					
	4 kW B					
	5 kW A					
	5 kW PCF T					
G 20	15 mbar	105	140	160	170	170
G 20	20 mbar	100	130	150	170	170
G 25	20 mbar	110	140	160	180	180
G 25	25 mbar	100	130	150	170	170
G 30	28-30 mbar	65	80	90	100	110
G 30	50 mbar	50	70	80	90	100
G 31	37 mbar	65	80	90	100	110
G 31	50 mbar	50	70	80	90	100
G 110	8 mbar	170	250	320	370	370
G 120	8 mbar	170	230	300	320	320
G 20	10 mbar	105	140	165	175	175
G 31	27,5 mbar	65	90	105	110	110



ANNEXE TECHNIQUE

Réglage de l'air primaire / Adjustment of primary air / Einstellung der Primärluft / Regolazione dell'aria primaria / Reglage av luffintag / Regulación del aire primario / Ajuste do ar primário:

		Tableau / Table / Tabelle / Tabella / Tabla / Cuadro / Quadro 9						
Brûleurs / Burners / Brenners / Bruciatori / Brännare / Queimadores	Pression / Pressure / Druk / Pressione / Tryck / Presión / Pressão	1,5 kW D	3 kW C	4 kW B	5 kW A	5 kW PCF T	4 kW LAG 010 CKG	
G 20	15 mbar	1,2	2	2	3	3	1	
G 20	20 mbar	1,2	2	2	3	3	1	
G 25	20 mbar	1,2	2	2	3	3	1	
G 25	25 mbar	1,2	2	2	3	3	1	
G 30	28-30 mbar	1,2	2	2	3	3	4	
G 30	50 mbar	1,2	2	2	3	3	4	
G 31	37 mbar	1,2	2	2	3	3	4	
G 31	50 mbar	1,2	2	2	3	3	4	
G 110	8 mbar	1	2	2	3	3	1	
G 120	8 mbar	1	2	2	3	3	1	
G 20	10 mbar	1,2	2	2	3	3	1	
G 31	27,5 mbar	1,2	2	2	3	3	4	



Réduction de puissance Allemagne/ Leistungsreduzierung Deutschland

		Injecteurs / Injector				Réglage de l'air primaire / Einstellung der Primärluft			
		Brûleurs /Brenners							
GAZ / GAS	Pression /Druk	0.9 kW D	1.9 kW C	2.6 kW B	3.5 kW A	0.9 kW D	1.9 kW C	2.6 kW B	3.5 kW A
G20	20	1.35	1.15	1.00	0.70	3	2	1.2	1.2
G30	50	0.80	0.70	0.55	0.50	2	2	1.2	1.2
G31	50	0.80	0.70	0.55	0.50	2	2	1.2	1.2



ANNEXE TECHNIQUE

FOUR /OVEN / OFEN / FORNO / HORNO / UGN

Réglage de l'air primaire / Adjustment of primary air / Einstellung der Primärluft / Regolazione dell'aria primaria / Reglage av luftintag / Regulación del aire primario / Ajuste do ar primário:

Injecteurs / Orifice / Iniettori / Injektor / Injektor / Injektor / Injektor / Injektor / Injektor:

Tableau / Table / Tabelle / Tabella / Tablá / Cuadro / Quadro 10					
GAZ GAS / GÁS	Pression / Pressure / Druk / Pressione / Tryck / Presión / Pressão	Injecteurs / Orifice / Injettori / Iniettori / Injektor / Injektor / Injektor	Four /Oven / Ofen / Forno / Horno / Ugn 52 litres	Injecteurs / Orifice / Injettori / Iniettori / Injektor / Injektor / Injektor	Four /Oven / Ofen / Forno / Horno / Ugn 70 litres
G 20	15 mbar	145	1	155	1
G 20	20 mbar	135	1	150	1
G 25	20 mbar	155	1	160	1
G 25	25 mbar	135	1	150	1
G30	28-30 mbar	95	4	100	4
G30	50 mbar	80	4	90	4
G31	37 mbar	95	4	100	4
G31	50 mbar	80	4	90	4
G110	8 mbar	260	1	280	1
G120	8 mbar	240	1	260	1



Référence éléments électriques

Tableau / Table / Tabella / Tablă / Cuadro / Quadro 11		
Rep / Item n°	Désignation / Designation / Omschrijving / Designazione / Beskrivning / Designación	Référence / Part number
TL	Thermostat de sécurité / Safety thermostat / Thermostaat met beveiliging / Thermostat mit Sicherheit / Termostato di sicurezza / Termostato de seguridad / Termostad med säkerhet / Termostato de segurança	38562
TL1	Thermostat de sécurité / Safety thermostat / Thermostaat met beveiliging / Thermostat mit Sicherheit / Termostato di sicurezza / Termostato de seguridad / Termostad med säkerhet / Termostato de segurança	37879
TL2	Thermostat de sécurité / Safety thermostat / Thermostaat met beveiliging / Thermostat mit Sicherheit / Termostato di sicurezza / Termostato de seguridad / Termostad med säkerhet / Termostato de segurança	39942
TL3	Thermostat de sécurité / Safety thermostat / Thermostaat met beveiliging / Thermostat mit Sicherheit / Termostato di sicurezza / Termostato de seguridad / Termostad med säkerhet / Termostato de segurança	224003
TL4	Thermostat de sécurité / Safety thermostat / Thermostaat met beveiliging / Thermostat mit Sicherheit / Termostato di sicurezza / Termostato de seguridad / Termostad med säkerhet / Termostato de segurança	224015
TH	Thermostat régulation / Control thermostat / Regelthermostaat / Regelthermostat / Termostato di regolazione / Termostato de regulación / Termóstato de regulação	224010
TH1	Thermostat régulation / Control thermostat / Regelthermostaat / Regelthermostat / Termostato di regolazione / Termostato de regulación / Termóstato de regulação	224007
TH2	Thermostat régulation / Control thermostat / Regelthermostaat / Regelthermostat / Termostato di regolazione / Termostato de regulación / Termóstato de regulação	28195
TD	Thermostat à disque	224009
S	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	52194
SA	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	40129
SB	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	53435
S1	Bouton d'allumage / Ignition button / Drukknop / Zündtaster / Pulsante / Botón pulsador / Tryckknapp / Botão de pressão	222004
S2	Doseur / Variable power control switch / Energierelelaar / Energiedosierer / Regulateur d'énergie / Dosificador de energia / Variabel strömbrytare / Doseador de energia	35287
S3	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	28979
S4	Electrovanne / Solenoid valve / Magneetventiel / Elektrovalvola / Electroválvula / Magnetventiel / Electroválvula	109014
S5	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	222005
S6	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	221005
S7	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	222013
D	Doseur d'énergie / Variable power control switch / Energierelelaar / Energiedosierer / Dosatore d'énergie / Energidoserare / Dosificator	225001
D1	Doseur d'énergie / Variable power control switch / Energierelelaar / Energiedosierer / Dosatore d'énergie / Energidoserare / Dosificator	35760
D2	Doseur d'énergie / Variable power control switch / Energierelelaar / Energiedosierer / Dosatore d'énergie / Energidoserare / Dosificator	225003
A	Allumeur / Module spark / Ontsteking / Anzünder / Accenditore / Encendedor / Tändare / Acendedor	226007
B	Bougie de table / Top burner electrode / Kooktafel-ontstekingsplug / Zündkerze am Kochfeld / Candela del piano cottura / Bujia de encendido de encimera / Spishällens tändstift / Vela de mesa	226006
B1	Bougie de four / Oven electrode / Oven-ontstekingsplug / Zündkerze im Ofen / Candela del forno / Bujia de encendido de horno / Ugnens tändstift / Vela de forno	53063
C	Connecteur / Connector / Koppeling / Kontakt / Connettere / Kontakt / Conector	251002



ANNEXE TECHNIQUE

Référence éléments électriques (suite)		
Rep / Item n°	Désignation / Designation / Omschrijving / Designazione / Beskrivning / Designación / Designação	Référence / Part number
X1	Bornier de raccordement / Terminal block / Aansluitklemblok / Anschlusklemmblock / Morsettiera / Placa de bornes de conexión / Kopplingsklämman / Caixa de terminais	51785
X	Bornier de raccordement / Terminal block / Aansluitklemblok / Anschlusklemmblock / Morsettiera / Placa de bornes de conexión / Kopplingsklämman / Caixa de terminais	51922
R	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	36147
RA	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211018
RB	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	32362
RC	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	32917
R1	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	30051
R1A	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	35970
R2	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	27752
R3	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	30624
R4	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	39168
R5	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211006
R6	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	652208
R7	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	32415
R8	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211007
R9	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211014
R10	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211024
R11	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211030
R12	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211026
R13	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211032
R14	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211029
R15	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211028
R16	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211027
R17	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211042
R18	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211046
R19	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211045
R20	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211043
RV1	Foyer / Hotplate / Stralingselement / Kochzone / Fornello / Zona de cocción / Platta / Placa	32987
RV2	Foyer / Hotplate / Stralingselement / Kochzone / Fornello / Zona de cocción / Platta / Placa	35285
RV3	Foyer / Hotplate / Stralingselement / Kochzone / Fornello / Zona de cocción / Platta / Placa	212004
RV4	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	36157
RV5	Résistance / Heating element / Weerstand / Wiederstand / Resistenza / Resistencia / Motstånd / Resistência	211013



ANNEXE TECHNIQUE

Référence éléments électriques (suite)		
Rep / Item n°	Désignation / Designation / Omschrijving / Designazione / Beskrivning / Designación / Designação	Référence / Part number
A1	Allumeur 3 points / Module spark / Anzúnder / Accenditore / Ontsteking / Encendedor / Acendedor	226011
A2	Allumeur 2 points / Module spark / Anzúnder / Accenditore / Ontsteking / Encendedor / Acendedor	226002
P1	Plaque / Electric plate / Kook plate Ø 145 - 1500 W	17745
P2	Plaque / Electric plate / Kook plate Ø 180 - 2000 W	50952
P3	Plaque / Electric plate Ø 220 - 2600 W	27688
P4	Plaque / Electric plate Ø 180 - 1500 W	50951
H1	Voyant Orange / Orange indicator / Oranje controlelampje / Orangene Kontrollampe / Spia arancione / Piloto naranja / Orange kontrollampan / Indicador laranja	231007
P5	Plaque / Electric plate Ø 220 - 2000 W	50953
F	Fusible / Fuse / Zekering / Sicherung / Fusibile / Säkring / Fusible / Fusivel	390001
M	Ventilateur ref r2k 150 ac01-15 + ecrou borgne	39815
M1	Moteur / Motor / Motore	260007
M2	Moteur / Motor	260005
M3	Moteur / Motor / Motore	260012
M1	Minuterie / Timer / Timer 0-120 mn / Programmuhr 0-120 mn / Minuteria 0-120 mn / Timer 0-120 mn / Minutería 0-120 mn / Temprorizador 0-120 mn	28965
H2	Voyant Orange / Orange indicator / Oranje controlelampje / Orangene Kontrollampe / Spia arancione / Piloto naranja / Orange kontrollampan / Indicador laranja 220-240 V	40106
H3	Voyant Orange / Orange indicator / Oranje controlelampje / Orangene Kontrollampe / Spia arancione / Piloto naranja / Orange kontrollampan / Indicador laranja 400 V	40107
H4	Voyant cristal/Cristal indicator/ Kristal Kontrollampe	231017
KM1	Contacteur / Contactor / Contactsluiter / Schaltschütz / Contattore / Contactor de potencia / Contactor	223002
KM2	Contacteur / Contactor / Contactsluiter / Schaltschütz / Contattore / Contactor de potencia / Contactor	223001*
Q1	Connecteur mâle / Male connector / Mnl. Koppeling / Kontakstift / Connettoire maschio / Conector macho / Hankontakt / Conector macho	31654
Q2	Connecteur femelle / Female connector / Vrl. Koppeling / Kontakthülse / Connettoire femmina / Conector hembra / Honkontakt / Conector fêmea	31655
CRD	Témoin de chaleur résiduelle / Residual heat LEDs / Restwarme-LEDs / Leuchtanzeige für Restwärme / Spia di calore residuo / Testigo de calor residual / Kontrollampa för restvärme /	231003
TT	Turbine tangentielle	26009
L	Lampe	232003
L1	Lampe	232006
Mr	Mini rupteur	222001



Tableau / Table / Tabelle / Tabella / Tablá / Cuadro / Quadro 12

SCHEMA DE GAZAGE / GAS CIRCUIT DIAGRAMME / GASSCHEMA / GASSHALTBILD / SCHEMA DI GASATURA / ESQUEMA DE GASIFICACIÓN / ESQUEMA DO GÁS

Désignation / Designation / Omschrijving / Designazione / Beskrivning/ Designación/ Designação	Référence / Part number / N°
Chapeau de brûleur / Burner cap / Branderdop / Brenneraufsatz / Cappello del bruciatore / Tapa de quemador / Brännarlöck / Espalhador 1,5 kW	65.330005
Chapeau de brûleur / Burner cap / Branderdop / Brenneraufsatz / Cappello del bruciatore / Tapa de quemador / Brännarlöck / Espalhador 3,0 W	65.330006
Chapeau de brûleur / Burner cap / Branderdop / Brenneraufsatz / Cappello del bruciatore / Tapa de quemador / Brännarlöck / Espalhador 4,0 kW	65.330007
Chapeau de brûleur / Burner cap / Branderdop / Brenneraufsatz / Cappello del bruciatore / Tapa de quemador / Brännarlöck / Espalhador 5,0 kW	65.330008
Corps de brûleur / Burner bowl / Branderschacht / Sicherheitbrennerkörper / Corpo del bruciatore / Cuerpo de quemador / Brännarkropp / Corpo do queimador 1,5 kW	65.640003
Corps de brûleur / Burner bowl / Branderschacht / Sicherheitbrennerkörper / Corpo del bruciatore / Cuerpo de quemador / Brännarkropp / Corpo do queimador 3,0 kW	65.640004
Corps de brûleur / Burner bowl / Branderschacht / Sicherheitbrennerkörper / Corpo del bruciatore / Cuerpo de quemador / Brännarkropp / Corpo do queimador 4,0 kW	65.640005
Corps de brûleur / Burner bowl / Branderschacht / Sicherheitbrennerkörper / Corpo del bruciatore / Cuerpo de quemador / Brännarkropp / Corpo do queimador 5,0 kW	65.640006
Porte injecteur (table)/ Injector holder (Cooking surface) / Injectorhouder (Kooktafel) / Düsenhalter (Kochfeld) / Porta-iniettore (tavolo) / Portainyector (encimera) / Injektorhållare (Klassisk spishäll) / Porta-injector (mesa)	65.32638 65.30915
Thermocouple (table) / Thermokoppel (Cooking surface) / Thermokoppel (Kooktafel) / Thermokoppel (Kochfeld) / Termocoppia (tavolo) / Termopar (encimera) / Termoelement (Klassisk spishäll) / Termopar (mesa)	65.39895
Ens. Brûleur / Burner assy / Branderset / Brennersystem / Ins bruciatore / Conjunto quemador / Brännaraggregat / Conjunto quemador Joint / Gasket / Afdichting / Dichtung / Guarnizione / Junta / Packning / Junta	88.248300 65.119003



SCHEMA DE GAZAGE / GAS CIRCUIT DIAGRAMME / GASSCHEMA / GASSHALTBILD / SCHEMA DI GASATURA / ESQUEMA DE GASIFICACIÓN / ESQUEMA DO GÁS

Désignation / Designation / Omschrijving / Designazione / Beskrivning/ Designación/ Designação	Réfèrece / Part number / N°
Robinet de table / Gas valve / Sicherheits-Kochfeldventil / Rubinetto tavolo / Säkerhetsventil värmeplattan / Llave de seguridad encimera / Torneira da placa com segurança	65.39140
Bague d'air / Air Shuttler / Lufttring / Luchtring / Anello dell'aria / Anillo de aire / Lufttringen / Anel de ar Tube mélangeur / Mixing tube (1,5-3,0-4,0 & 5,0 kW)	65.080005
Porte injecteur / Injector holder / Düsenhalter / Porta-iniettore / Portainjector / Injektorhållare / Porta-injector	65.064007
Rondelle d'étanchéité / Sealing ring / Dichtungsring. / Dichtungsscheibe / Rondella di tenuta stagna / Arandela de estanqueidad / Tätmningsbricka / Anilha de vedação.	65.033018
Robinet de table / Gas valve / Sicherheits-Kochfeldventil / Rubinetto tavolo / Säkerhetsventil värmeplattan / Llave de seguridad encimera / Torneira da placa com segurança	65.430007
Porte injecteur (four) / Injector holder / Injektorholder / Düsenhalter / Porta-iniettore / Portainjector / Injektorhållare / Porta-injector	65.51114
Thermocouple / Thermokoppel / Thermokoppel / Thermokoppel / Termocoppia / Termopar / Termoelement / Termopar	65.51764
Robinet thermostatique de four / Oven thermostat valve / Thermostaatkraan van oven / Thermostatisches Ventil / Rubinetto termostatico del forno / Llave termostática de horno / Termostatventil / Torneira termostática	65.39896
Porte injecteur four / Injector holder / Injektorholder / Düsenhalter / Porta-iniettore / Portainjector / Injektorhållare / Porta-injector	65.51110
Porte injecteur four / Injector holder / Injektorholder / Düsenhalter / Porta-iniettore / Portainjector / Injektorhållare / Porta-injector	65.51764



ANNEXE TECHNIQUE

Points de raccordements autorisés / Authorized connection points / Autorisierte Anschlusspunkte/ Puntos de conexión autorizadas / Punti di connessione autorizzati / Toegestane aansluitpunten / Autoriserte tilkoblingspunkter:

Tableau / Table / Tabelle / Tabella / Tablá / Cuadro / Quadro 13										
		AT	BE	CH	DE	DK	GB	GR	NL	NO
Raccord Filetage ext conique	EN10226-1	oui	oui	oui	oui	oui	oui	oui	oui	oui
Raccord filetage ext parrallèle	EN10228-1	oui	oui	oui	oui	oui	oui	oui	oui	oui

