

Art Culinaire Install Guide

FOR YOUR LACANCHE





Bienvenue! Welcome to the Lacanche family

This booklet is designed to aid you in the delivery, installation and set up of your new Lacanche range. Our Install Guide contains step by step information and photos that will help with the pre-install requirements, uncrating, and install step essentials. Additionally, it will help identify the included accessories that come with the new range, as well as their placement and intended use. Thoroughly reviewing this material, will allow for a seamless transition from receiving your range to placing it in its new home ready to cook.

For information, please refer to the Installation Binder included and the Installation Video. For range specifications, please go to frenchranges.com. Our site includes helpful install information including essential install steps, how-to videos, ventilation guidelines, cabinet prep, accessory set-up, and additional resources. Scan the QR code to view video:



If you have questions, please contact us. We are happy to guide you through this process.

General Inquires:	800-570-2433
Tech Support & Service:	888-222-2930 support@frenchranges.com
Customer Care:	425-481-8850 care@frenchranges.com

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About Art Culinaire & Lacanche

Lacanche Factory

In the 18th century Richard de Curtil decided to put the iron in his Burgundy region subsoil to good use by building an iron foundry. This foundry then became the site for the Lacanche Factory. From 1796-1970, the Caumartin Family ran an iron-works factory. In 1981, former factory worker, Andrew Augagneur, bought the business, which was eventually passed on to his son, Jean-Jacques Augagneur. Both had the goal of continuing the traditional values and village roots of the factory. This mission continues today with unwavering commitment to both the craftsmanship of each range and the culinary arts. In 2023, Lacanche joined The Groupe SEB, a global leader in cookware and small domestic appliances. This acquisition marks an exciting new chapter for Lacanche, bringing additional resources and opportunities to continue its legacy of excellence.



Porcelain Enamel Factory

Over 100 years old, Emaillerie Rhenane is located North of Strasbourg and is the premier specialist in steel and cast iron enameling in Europe. Porcelain Enamel is a natural product created by fusing a blend of powdered glass & rare earth minerals to a steel substrate by kiln firing. This artisan process performed 100% by-hand and color-matched by a trained eye is closer to old-world alchemy.

Art Culinaire

In 1991, Stan Barrett launched Professional Home Kitchens, now Art Culinaire, with the belief that establishing a culture of quality and trust was paramount to success. In 1994, he met Jean-Jaques Augagneur, the then General Manager of Lacanche, and fell in love with the bespoke ranges. Art Culinaire, with its emphasis of quality and its customer-centric approach was a natural fit to the Lacanche culture.

An enduring cultural partnership was forged, and soon Art Culinaire became the sole distributor of Lacanche Ranges in North America. Today, Art Culinaire resides in Snohomish, WA, with showrooms in WA, CA, & NY. Art Culinaire continues to emphasize a caliber of service and a culture of sincerity. The business still has family roots, with Stan and his sons playing key roles throughout Art Culinaire's essential operations.

IMPORTANT: Please Read Before Install

- Before beginning, please read instructions completely and watch the install video at frenchranges.com/install.
 - Read all hang tags attached to the range as they address important details.
 - Please observe all local and National codes and ordinances.
 - Only use hand tools when leveling the range as power tools could damage adjustable base rollers.
1. For optimal cooktop and oven performance, it's essential that proper voltage and fuel pressure is supplied. Please verify correct utilities prior to the range installation.
 2. Any range hood installed should be in accordance with the hood manufacturer's instructions.
 3. 50mm spacer supplied must be installed as instructed for proper venting of range ovens.
 4. The range must exceed the cabinet face by 1 ¹¹/₁₆" to avoid damage to cabinets. See cabinet preparation document for proper installation.
 5. The anti-tip device supplied with the range must be installed when the appliance is installed.
 6. Remove all protective laser film coverings on range, cooktop and accessories. If not removed, irrevocable damage could occur.
 7. Do not use any handles/towel bars to pick up or move your range. This can damage your panel and void the range warranty.



Pre-Install Requirements

The install checklist, the cabinet prep document, and the required 50mm range spacer info can be downloaded at our website or requested from our Support Team, support@frenchranges.com. Each range is tested at the Lacanche factory, with final testing and tuning performed by Art Culinaire’s quality control team in the U.S. Some ranges may need to be “localized” after installation due to elevation, gas supply pressure, and gas compound mixture differences.

IMPORTANT: Range installation should be performed by a licensed and bonded electrician, gas plumber, or Installer. Issues caused by improper installation will not be covered under warranty and may void the warranty.

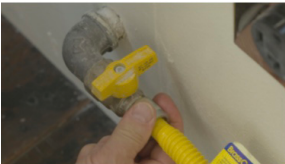
These simple steps improve usability, protect the range, and help prevent service issues. We highly recommend submitting the installation checklist and clear photos to the Support Team at support@frenchranges.com for a courtesy review to confirm the site is properly prepared and the range is installed correctly.



- 1. **Inspect and document site requirements.** Each install location will have its own challenges. Survey any logistical challenges at the job site necessary for moving the range into the kitchen from range delivery location: sidewalk, driveway or garage space (i.e. number of stairs, tight corners, narrow doorways, freight elevator, hoist/crane rental, etc.).



- 2. **Check proper utility outlet placements.** The utility outlets should be placed on the alcove rear wall or floor directly behind a removable drawer on the range if possible. Please reference the Art Culinaire Cabinet Preparation located on our website. To request document located please email support@frenchranges.com



- 3. **Ensure proper gas line size and gas supply pressure.** Gas line size must be large enough to supply sufficient flow rate for the Maximum BTU output for the range. The range WILL NOT function properly if supplied with more than 0.5 psi (13.84”WC), or lower than 0.21 psi (6”WC). Range fuel manifold pressure must static test @ 6” WC for NatGas, 10” WC for LP minimum. Work should be performed by a licensed and bonded gas plumber familiar with your local code requirements.



- 4. Ensure proper voltage at the range outlet.**
All Lacanche ranges equipped with an electric oven or range top options require a 4 wire, 208V-240V power supply. Work should be performed by a licensed and bonded electrician familiar with local code requirements.



- 5. Confirm the proper range alcove width.**
Check the width of the range alcove is $3/16$ " wider than the stated range chassis width to allow the range to slide into position. Accurate range width measurements are provided in the 'Cabinet Preparation pdf'.



- 6. IMPORTANT: Confirm the proper hood and ventilation system requirements.** Range ventilation hood systems should be installed prior to moving the range into the kitchen. If using a Lacanche hood, please refer to the Art Culinaire Hood Install Guide online. For other brands, please refer to your local HVAC technician/contractor for specific information.



- 7. Submit install site documents to Art Culinaire.**
Please submit the install checklist and photos to support@frenchranges.com. This simple step assures us and the range owner that the install has been completed properly. It also greatly enhances the owner's range familiarization, safety, and service inquires in the future.

Please Note: Converting from Natural Gas to Propane and High Altitudes:

For more information on converting from natural gas to propane or installation at high altitudes, contact our Support Team 888-222-2930, support@frenchranges.com

Photos Required:

- Image of the correct voltage measured at the range outlet
- Image of the gas pressure measured at the range cut-off valve
- Image of the range height blocking method (if applicable after range installation has been completed)
- Image of the final range installation showing the range front, spacer and sides of the range without grout/caulk/cement
- Completed Installation Checklist.pdf

Hood Ventilation Options

Please carefully follow your hood manufacturer installation instructions. If using a Lacanche hood, we have an install video and guide. Range hoods add elegance and charm to kitchens, but they are also very important in regards to indoor air quality. When installed properly, they will aid in removing exhaust fumes, odors, irritants, condensation, and vaporized grease for safe and optimal air quality.



Lacanche Hoods

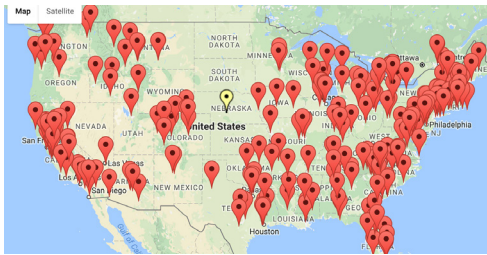
Art Culinaire now offers Lacanche Hoods. Please see www.frenchranges.com/lacanche-hoods/ for more info. Lacanche ranges must be installed underneath a canopy-type exhaust system in accordance with the UL (Underwriters Laboratories) mandated ventilation guidelines. View ventilation guidelines designed to meet building codes nationwide for your range at frenchranges.com/technical-support/ventilation. Downdraft systems are not supported. Please carefully consider the following general venting guidelines.

- **Allow for adequate ventilation:** Determine approximate CFM (cubic feet per minute) exhaust requirement is to allow 100 CFM for every 10,000 BTU's of total range output
- **Choose the correct hood size:** The optimum hood dimension is one that is wider than the range width by 4-8" and as deep as the tabletop of range. A correct sized hood will limit grease and discourage the accumulation of noxious gases. An undersized hood can lead to flare ups.
- **Assess Make-Up-Air:** Today's home construction creates airtight seals, causing air movement to stall out inside the exhaust vent system itself. This causes harmful exhaust fumes to build up inside the home without detection. For optimum safety and air quality, your exhaust air out of a home should be the same cubic volume as the air from outside to replace it. For more details, check your local codes and ask your ventilation expert or a HVAC technician.
- **Select blower location:** Blowers can be mounted inside the canopy, or outside the home via a remote blower. Venting must always be to the outside.
- **Consider Hood Mount Height:** If the outer hood "shell" or any trim is made of combustible material it must be 36" from the cooking surface. Metal hoods (non-combustible) should follow manufactures guides on mounting height, ranging from 30-36" from the plane of the cooking surface.

National Installation Company Referral Network

For help with installation services, Art Culinaire may provide a list of recommended installation companies. Please note, these installation companies are provided as a referral only. It is our ongoing goal to source and maintain reputable installation companies throughout the nation, however, there may not be an installer in every location. In this case, many owners find working with their trusted GC to furnish the install. The customer has the right to choose who will install their range, and it is not required to use a referred company. Any agreements made or work performed is between the vendor and contracting party. Art Culinaire does not assume responsibility for providing or coordinating the installation of your Lacanche range.

Certain guidelines must be followed for a valid warranty. Our comprehensive installation video, and guide will provide your team with the necessary tools and knowledge to ensure a successful installation. Following these steps can alleviate unnecessary technical issues and benefit overall service, ultimately benefiting the owner. If at any time you or your installation team has questions, our Support staff is here to help.



Map is not an exact representation as it is updated regularly.

Delivery & Inspection

The freight company, contracted by Art Culinaire, offers curbside delivery. This means they will deliver the range to a smooth, flat surface - driveway or sidewalk. On some occasions the range may be delivered to a garage if the path is smooth, paved and with an unobstructed opening. Delivering other than curbside is at the drivers discretion. Please inspect the crate for damage upon receiving and note any visible damage in detail on the Bill of Lading. If no damage is visible, please write "Subject to Inspection" on the Bill of Lading. Any damage to the wooden crate, pallet, or range needs to be documented with photos before the range is removed from the pallet. If major damage is evident, please call Art Culinaire right away. After the driver leaves, uncrate the range per the video and install guide provided and carefully follow the instructions to inspect the range for shipping damages. Remember to take pictures of the damage while the range is still on the pallet. All freight damage claims must be reported within 7 days of receiving the range. Please leave the range on the pallet at this point. Art Culinaire will file the claim on your behalf with the proper documentation. The cost of repair for "Shipping Damage" does not fall on the customer.

IMPORTANT: Please do not use a bladed tool to cut through the packing material from the front of the range. Any scratches occurring from improperly uncrating will not be covered by warranty or freight damage claim.

Uncrating Your Range

Below are the six steps to uncrating your range. Please see Range Inspection section and inspect your range thoroughly within seven days after delivery.

Required Tools: A box knife or sharp tool, and a cordless drill or screwdriver with a T-20 Torx or star bit.



STEP 1:

Use box-knife or sharp tool to cut the crating straps. With a drill or screwdriver, remove the screws on the sides and bottom of one of the wooden end-cap panels.



STEP 2:

Carefully remove the wooden end-cap panel and set aside.



STEP 3:

At the bottom of the crate, remove the long screws in the pallet blocking. Do this at the broadsides of the wooden crate box legs.



STEP 4:

Slide the wooden crate box top off to one end the range pallet, opposite the open end-cap.



STEP 5: **IMPORTANT!**

Starting from the back of the range, use a bladed tool to cut away the plastic. Do not use the bladed tool on front. Any scratches occurring from improperly uncrating will not be covered by warranty or freight damage claim.



STEP 6:

If range is to be installed immediately, you will need to unbolt it from the pallet (10 mm bolts) by removing the [4] shipping bolts under the deck of the shipping pallet. Otherwise, reinstall the wooden crate box and end-cap to store the range.

Range Inspection & Storage

Important: Please read the following information carefully!

Physical damage to your range must be reported prior to installation. Please photograph and report damage to shipping@frenchranges.com. Damage must be reported to Art Culinaire within 7 days of delivery and prior to the range being removed from the shipping pallet to be covered under the shipper's insurance policy.



Parts and accessories shipped with your range are inventoried at the factory, and once again during testing/inspection in the US. In the unlikely event that a part or accessory is missing, please report to support@frenchranges.com. Missing parts or accessories must be reported within 7 days of delivery to be covered under part warranty.

A copy of the packing slip is included with the range. Until all items on your packing slip are accounted for, do not discard packaging material. Due to the large number of items that come with your range, it is recommended to keep all parts and accessories grouped together in a safe place so that they do not get lost.

Removing the range crate from the pallet bottom for inspection is a quick and easy process by following steps 1-6. The range can be quickly re-crated for safe storage.

Storage of range/crate: Please note that the bottom of the pallet is not sealed. The range should be kept in a temperate, dry, pest-free location. Damage occurring to your range from improper storage is not covered under warranty.

Long Term Storage: We do not recommend storing your range long term at your residence or job site. If long term storage is needed, we strongly recommend keeping it in an Art Culinaire facility. Our controlled warehouse environment ensures proper handling and significantly reduces the risk of accidental damage. Storing your range with us also prevents your warranty from starting until delivery. Please note: your warranty begins on the date it is delivered to you.



Do not use any of the handles/towel bars to pick up or move your range.

This will damage your panel, void the range warranty and will be costly to replace.

Approximate Crate Weights & Dimensions

Model	Length/Width/Height	Weight Crated/Uncrated
Cormatin/Rully	47"L 37"W 44"H	400 lb / 200 lb
Beaune/Bussy	47"L 37"W 44"H	450 lb / 300 lb
Cluny/Chagny	47"L 37"W 44"H	500 lb / 350 lb
Cluny 1400	67"L 37"W 47"H	700 lb / 450 lb
Chagny 1400	67"L 37"W 47"H	700 lb / 450 lb
Cluny 1800	79"L 37"W 49"H	900 lb / 550 lb
Chagny 1800	79"L 37"W 49"H	900 lb / 550 lb
Volnay/Vougeot	52"L 37"W 48"H	500 lb / 350 lb
Saulieu/Savigny	52"L 37"W 48"H	500 lb / 350 lb
Chassagne	52"L 37"W 48"H	500 lb / 350 lb
Chambertin	52"L 37"W 48"H	500 lb / 350 lb
Fontenay	67"L 37"W 47"H	700 lb / 450 lb
Citeaux	67"L 37"W 47"H	700 lb / 450 lb
Sully	67"L 37"W 47"H	700 lb / 400 lb
Sully 1800	79"L 37"W 49"H	900 lb / 550 lb
Sully 2200	95"L 37"W 49"H	1000 lb / 700 lb

*Due to the customizable nature of Lacanche ranges, as well as accessories purchased, these weights are approximate.



Moving Your Range Into Your Home

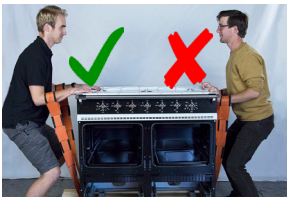
NOTE: Make sure that you have enough people and proper equipment to physically lift the range. We recommend appliance dollies with ramps, or a pair of Forearm Forklift™ arm straps with body harnesses to move the range.

Onsite General Contractors/Builders can help move the range into it's desired position using the proper lifting tools and Installation Checklist. We recommend using the following lifting aids: a flat moving dolly, Forearm Forklift™ arm straps and/or body harness (forearmforklift.com) or an Airsled (airsled.com)



STEP 1: Remove as much weight from the range as possible.

Lighten the range by removing the lower toe kick panel, storage drawers, and main oven doors. Do not remove the warming cupboard or vertical convection oven doors.



STEP 2: Move the range into the home.

Make sure to use the proper lifting techniques, equipment, and arm position as shown in photo. Job site challenges may require the use of various moving equipment as determined by the pre-install job site survey plan.



STEP 3: Position the range in front of the alcove.

We recommend using appliance moving arm-straps to move the range into the kitchen. Once install is done, you may find using an airsled to position the range into the alcove useful.



Do not use handles/towel bars to pick up or move your range.

This will damage your panel, void range warranty and is costly to replace.

Installation Steps



STEP 1: Install the required range spacer for venting in either flush or raised position. The spacer should push the front of the range 1 11/16" past the adjacent cabinet to avoid discoloration of the cabinets. See 50mm Spacer Cabinet Prep document located on our website. Flush mount pictured on left.



Whether the range spacer is in the flush or raised position, the backsplash material must be non-combustible (i.e. stone, tile, metal, etc.) Raised mount pictured on left.



STEP 2: Check and adjust range height to countertop height.

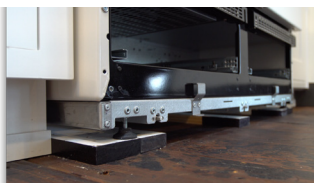
If your range cooktop doesn't match countertop height, please call our Support Team at 888-222-2930, support@frenchranges.com.



STEP 3: Plug the range into the power outlet. DO NOT remove the power cord for any reason. Removal of the power cord will result in voiding the warranty.



STEP 4: Connect the gas flex line. Use a new flexible fuel line rated for use with NatGas or LP fuel of the appropriate inner diameter (at a minimum of 4' length) based on the total BTU value of the range. The specific BTU output for your range is listed on the UL rating plate on rear of range or on bottom of drawer box.



STEP 6: Move the range into position.

Use nylon roller feet to assist in moving the range back into position. Raise or lower roller feet by adjusting the metal dowels hidden by the toe kick. Do not manipulate dowels with a power tool or with the full range weight applied to the roller(s).



STEP 7: Level your range. Using a level, adjust the height of the range feet at each corner to provide the necessary leveling adjustments. These adjustable feet can be found behind the removable toe kick. Search for our “Leveling Feet Adjustment” video on our website, frenchranges.com



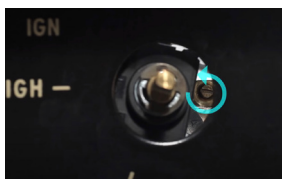
STEP 8: Install the Anti-Tip Device under the range. The anti-tip bracket is required by code and is designed to prevent the accidental tipping forward of the range. Remove a storage drawer to gain access to the back edge of the chassis to install the anti-tip bracket.



STEP 9: Reset the Plancha or Multi-cooker over limit breaker switch if necessary. This purely mechanical device happens to be sensitive to vibrations during shipping. If you have received your range and these electric cooktop options do not function at the time of installation, then reset this switch.



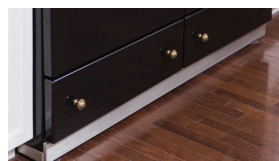
STEP 10: Check burner performance. Adjust air/fuel mixture by manipulating the air collar on each burner, including the gas oven burner.



STEP 11: Adjust the low-flame for each top burner. Low-flame adjustment is necessary if installed above 3,000ft: Search for our “Top Burner Low-Flame Adjustment” video on our website.



STEP 12: The range must never be grouted, cemented, or caulked into place. The range must be serviceable in the future. Take images of seams around the rangetop.



STEP 13: Install toe kick. Remove laser film. Install toe kick using the supplied retaining pins.

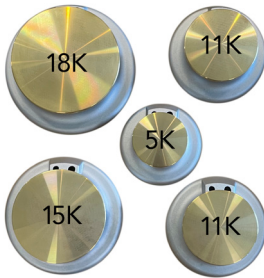
Setting Up Your Range

Now that you have both your wall spacer and range installed, we have provided the following tips to ensure that you set up your range and its parts correctly.



Drawers

Drawers can be removed by fully extending and lifting off of the positioning pegs. To re-install, slide the back edge of the drawer in, first engaging the rear alignment dowels, then lowering the front edge onto the guide pins. Failing to align the drawer properly onto the alignment dowels or positioning pegs can cause the drawer to contact the adjacent surface, resulting in chipping.



Burner Assemblies

There are four sizes of burner assemblies (caps and bowls): 18,000, 15,000, 11,000, and 5,000. The physical size of the burner corresponds directly to their BTU output in order from largest to smallest. Each burner is paired with its range top counterpart. The easiest way to tell where to place the burner assembly is by the size of the cutout.



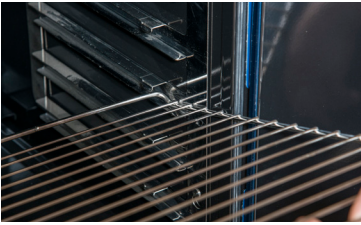
Oven Racks

The back bar of the oven rack should be at the rear of the oven. Safety-tip catch ensures rack is stopped prior to being over extended. To accommodate large roasts, a fully extended bottom rack will rest securely on corresponding open oven door. Telescoping racks are now available as an option.



Vertical Convection Oven Racks

Insert these oven racks in the same manner as the warming cupboard racks. Also available with a matching interlocking pastry sheet.



Warming Cupboard Oven Racks

The oven racks simply slide into one of the six rack positions with a backing bar slid under the rack stops.



Oven Vent Covers

These stainless clip-in vent covers prevent spills from entering the cutouts at the back of the cooktop or to direct the exhaust flow straight up and away from the rear wall or backsplash material.



Grates

The large enameled grates come in pairs for the large center burners, and singles for the side grates. Place grates in corresponding position as shown.



Traditional Simmer Plate

(For Traditional Cooktops only) There are three exhaust ports (two on the sides, one in the rear). The rear exhaust port should sit in the back. The removable center disc can be used as a diffuser plate for any of the smaller burners. Once disc is removed, the wok ring will fit over this burner.



Portable Simmer Plate

(For Classique Cooktops only) The cast-iron Portable Simmer Plate allows Lacanche range owners to enjoy the functionality of a French plate without it being a "built-in" cooktop option. To use, simply set the Portable Simmer Plate directly on a side grate, over a pair of side burners. The Portable Simmer Plate will diffuse the heat of the burners to provide a softened, more gentle-tempered heating surface.

Accessories Included With Your Range



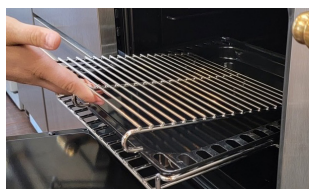
Wok Ring

The cast iron wok ring supports a large wok for stir frying. Primarily intended for use above the 18,000 BTU center burner on either the Classique or Traditional Plate. Never store or use the Wok Ring on the stainless cooktop surface as permanent damage to stainless steel may occur.



Reducing Trivet

The reducing trivet bridges the gap between the cooktop grates, allowing the use of very small pots over side burners. Cormatin and Cluny models include one reducing trivet. All larger Lacanche ranges are supplied with two reducing trivets. It can also be used with a 15K BTU burner.



Broiler Insert

Rests inside the drip tray as shown. Only applicable to ranges with an electric oven. The broiler insert helps separate the drippings and fluid from the protein during roasting or broiling.



Pastry Sheet

Interlocks onto the top of the oven racks as shown. The pastry sheet can be used for rolls, pastries, small pizzas, etc.



Oven Drip Tray

This tray can also slide directly into the oven rack guides without a rack. (shown as a broiler pan)

Operation of Your Gas Range

Gas Oven Ignition Procedure

If it is the very first time the gas oven is lit, then a purging process must be performed by depressing the control knob, rotating counter-clockwise to "HIGH" and holding the valve open until gas reaches the main oven burner and ignites. This may take up to two minutes.



Once fully purged and under normal use you will only need to hold the knob in for up to 20 seconds prior to ignition. It should spark for this period of time. With active use this will take approximately 5-10 seconds. Once the burner ignites the sparking should automatically stop. At this point continue to **hold the knob depressed for up to 10 seconds to allow the flame enough time to heat the flame sensor** (thermocouple). Once the flame sensor is hot enough the valve should stay open and you may release the knob, and turn to the desired temperature. Rotate the knob back to the "OFF" position to turn the oven off. *If you release the knob too soon before allowing the safety thermocouple to fully heat, the burner will simply go out. Repeat the process of ignition hold the knob in longer than previously attempted.

Gas Oven Low Flame Adjustment Hole

The small hole below the control knob is an access point for the low flame adjustment screw. This adjustment is done during our Quality Control process. This hole is meant to be here.



Range Top Gas Burners

To ignite, depress the control knob and rotate counter clockwise to "HIGH" and keep depressing for 5-10 seconds which holds the valve open to ignite. Once burner ignites, continue depressing knob for 5 or more seconds allowing the thermocouple to fully heat. Once safety thermocouple is heated, release knob, and turn to desired temperature. If you release too soon the burner may go out. If so, repeat ignition process, holding knob in longer than previously attempted. This becomes very routine and simple with time.



Operation of Your Electric Range

Rotate control knob clockwise directly to the desired temperature. As a general rule, give the electric oven 30 minutes to preheat to 350.

To Broil, continue rotating the control knob clockwise one notch past “HIGH” to “BROIL”. Do not BROIL with the oven door open. Electric oven offers the possibility of lower temperature and a variety of cooking modes controlled by adjusting the top and bottom elements. The electric oven provides a dry heat and is ideally suitable for baking & broiling. Crusts tend to be crispier when pizza is baked in the electric oven, for example.



Convection Ovens

The 21” width large-sized electric ovens and the vertical ovens come with the ability to choose either static electric or electric convection depending on your needs. If using the electric convection oven for baking, please rotate dish half way through cook time.



Dual Modes

A toggle switch is located next to the control knob. When the switch is in the “up” position this is “static” mode, and the “down” position is “convection” mode. Since convection method uses fan that circulates hot air uniformly and continuously, cooking time can decrease by 15%-20%.



Petite Broiler Oven

The Chagny models come with a Petite Broiler Oven. This 6” high oven is useful for broiling and roasting. Because the petite oven has 700w less than its main oven counterpart, it will heat slightly slower compared to the main ovens.



Cooktop Options

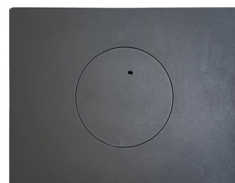
Install Info: frenchranges.com/install

Care & Use: Bienvenue Owners Guide

IMPORTANT: Remove any laser film protection before initial use. Failure to do so can cause irreversible damage. Position according to instructions for correct hook up, use, and venting.

French Plate/Traditional Top

Sitting on top of the 18,000 BTU burner, the cast iron “Trad Plate” offers a controlled-heat surface designed to achieve the perfect simmer for the most delicate sauce. Heat concentrates in the center of the plate and radiates outwardly from the heat source allowing use of the entire surface area of the plate throughout by multiple pans. Make sure the vented side of the traditional plate faces the back of the range. The center piece easily removes to place the wok ring on for wok cooking.



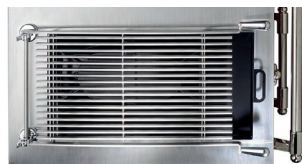
Plancha

Remove laser film. This high-heat griddle option (made of chrome-plated steel) compares with Japanese Teppenyaki grills. The design and high-heat features of the plancha are ideal for searing meat, seafood, or vegetables and provides a very healthy way to prepare food. Initial use may cause some smoke and is no cause for alarm. Preheat of 15-20 recommended. Splatter Guard available.



Flame Grill

Remove laser film. The flame grill essentially brings your outdoor grill indoors. Generates controlled heat, without food juices dripping onto the heating elements, resulting in a healthier style of cooking. Cook quickly using radiant heat for meats, fish, or seafood to retain flavors. Operates just like a surface burner for igniting and temp control.



Multi Cooker

The Multi-Cooker is a culinary tool with multiple functionalities. It can be used as a steam cooker, a waterbath for cooking pasta or boiling vegetables, or as a bain-marie. Important: Please refer to the manual in Lacanche binder before proceeding.



Induction

Powered via electromagnetic fields, induction allows for rapid and precise heat adjustment, by heating only the cookware itself not the cooking surface. It is equipped with intuitive display features and various heating positions. To use, slightly depress control knob and rotate clockwise to the desired setting. Induction is only compatible with certain types of cookware.

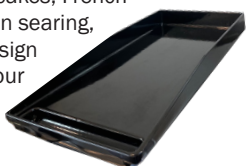


Optional Accessories

Please call for pricing.

Griddle Plate

The enamel-coated cast iron griddle plate rests over any two side burners. Ideal for pancakes, French toast, and pan searing, its unique design locks on to your Lacanche grate.



Grill Plate The cast iron grill plate is ideal for grilling steak, chicken, fish, and burgers. Its design locks on to the Lacanche grate.

Splatter Guard The stainless steel “shield” protects surrounding surfaces from grease or hot oil splatter. It fits the grill plate’s outer edge. (sold separately)



Large Reducing Trivet

The large reducing trivet bridges the gap between the Classique cooktop grates, allowing for the use of small to medium size pots on the 18k BTU burner.



Plancha Splatter Guard

The stainless steel “shield” protects surrounding surfaces from grease or hot oil splatter. It is designed to fit the Plancha plate’s outer edge.



Side Burner Cover

This brushed stainless steel side burner cover rests over 2 side burners to allow for working space when burners are not in use.



Traditional Plate Cover

Provides generous work space when burner is not in use; may also be utilized with the large Classique burner.



Butcher Block

This heavy duty chopping surface serves as a portable work station for food prep.



Telescoping Rack

Telescoping rails attach to the oven walls, perfect for use with heavier items. Rails are fully extendable, so checking and lifting food from oven is easier.



Service, Parts, and Warranty

For any service questions or issues, please follow these steps to a solution:

Step 1: Contact Art Culinaire Support

In the event your Lacanche range requires service or repair during your warranty period, please contact our Support Department first. Our knowledgeable support team will determine the best course of action to resolve any concerns.

Step 2: Dispatch Services

If services are required, Art Culinaire has over 300+ Preferred Service Providers across the nation to facilitate warranty repairs. Our Support Team will coordinate with a company in your area and dispatch services accordingly. We strive to select the best companies and make repairs as quick and easy for all of our owners and their beloved ranges. See service provider map on page 7.

Out of Warranty: For ranges outside our 3-year warranty, clients are still encouraged to contact our Support Team. We can often provide diagnostics, recommend or supply parts, or even refer local companies to contact for repairs as a courtesy throughout the lifetime of the range.

Preferred Service Providers: Our growing network of 300+ Preferred Service Providers are located around the nation, and provide warranty and non-warranty repairs for Lacanche ranges. These reputable companies are hand selected and vetted to become a preferred service provider for Art Culinaire.

For Warranty Customers: Please refer to the service and warranty steps above, and contact our Art Culinaire support team before engaging any services. A warranty authorization must be provided by Art Culinaire prior to any service.

For Non-Warranty Customers: We encourage you to reach out to our support team for a referral in your area, or use a trusted appliance repair company of your choosing.

Our Warranty

We stand behind the quality of your new Lacanche range by offering a comprehensive 3-year warranty against manufacturing defects in materials and workmanship starting from the date of product delivery. In the event that the range is transferred to a new owner during this period, the warranty will seamlessly transition to them. Our liability is restricted to the replacement of faulty parts and the necessary labor within the specified warranty timeframe. Please note that our warranty services and replacement parts are exclusively applicable to ranges purchased from Art Culinaire/Lacanche-USA. The product must also be installed in the United States for a valid warranty. We do not offer warranty services for UL ranges installed outside of the United States.

General Inquires

800-570-2433

Technical Support, Parts, & Service:

888-222-2930

support@frenchranges.com

Customer Care, Cleaning, & Usage Info:

425-481-8850

care@frenchranges.com

Videos, install specifications, & resources:

frenchranges.com/technical-support/



frenchranges.com

@lacanche.usa